

MARCH 28, 1959

THE NATIONAL

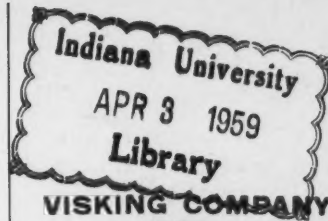
Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

Heat and Eat links made in VISKING'S PRECISION NOJAX casings will help you take advantage of the big supply of pork this year—at a big profit. Production costs are cut through minimum processing in smokehouse or steam box. Exact uniformity means fast, easy linking and peeling, closer weight, size and length control.

Housewives, restaurants and institutions demand quick and easy pork sausage preparation. Heat and Eat links cook to perfection in five minutes. They do not interfere with your regular items.

Put 'em in half and three-quarter pound packages!



DIVISION OF  CORPORATION

6733 West 65th Street, Chicago 38, Illinois.
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HEAT AND EAT



Increase Sausage Room Efficiency

WITH GLOBE'S NEW CHARGING BUCKET

Mechanization in your sausage room for greater efficiency, greater profits is now possible with Globe's new charging bucket for loading any conventional stuffer, as well as the new Globe-Becker continuous stuffing machine.



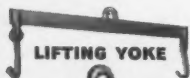
BUCKET #9704
DOLLY #9705



Globe new style charging bucket shown loading a conventional 500 lb. stuffer.



Globe charging bucket on a monorail used to feed the Globe-Becker continuous stuffing machine.



**AIR
HOIST**

- The slide bottom eliminates hand shoveling of product into stuffer.
- Bucket can be designed to hold a whole charging load for any size stuffer.
- This bucket is easily cleaned and maintained.
- Bucket can be installed on a continuous overhead rail system with hoist to lower and raise from the floor to receive or discharge product, or
- It can be supplied with a dolly for transporting on the floor.
- Available in galvanized or stainless steel.
- A lifting yoke to be used with an air hoist is available.
- A Globe special air hoist is also available, of 1000 lb. capacity, 8 ft. lift, 19 F.P.M. at 90 PSI, complete with pendant control, chain basket and hoist trolley for standard "I" beam track. The very low head room required for this hoist facilitates its use in practically any existing sausage kitchen.

remember, look to Globe for the best in creative engineering for sausage room modernization and mechanization.

Globe equipment is now available through "NATIONWIDE" leasing program.

THE GLOBE COMPANY

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The best
bacons are
brought home
in it!

That's a fact:

The tastiest, best-looking, best-protected big-brand bacons rely on the new super-clear 75BF PLIOFILM for topflight protection!

Why have so many important packers changed over to this new PLIOFILM?

EASY! (1) it's second to none in clarity (2) stays smooth and wrinkle-free under constant exposure to

refrigeration moisture (3) insures longer life and better protection of both taste and aroma (4) won't "grease spot" other packages or even white-gloved customers, and (5) seals to a positive, heat-sealed weld that won't come loose, won't run or tear!

BONUS: the low cost of PLIOFILM, the outstanding workability of this film on automatic packaging machinery, the protection that ups your net profit a-plenty.

WRITE: The Goodyear
Packaging Engineer for full facts
and proof of new PLIOFILM performance!
Goodyear, Packaging Films Dept.
C-6419, Akron 16, Ohio.

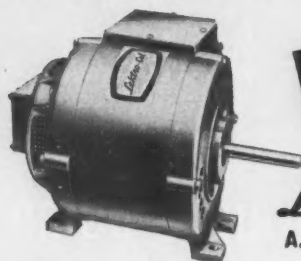
GOOD THINGS ARE BETTER IN

PlioFilm



PlioFilm, a rubber hydrochloride - T. M. The Goodyear Tire & Rubber Company, Akron, Ohio

OVER-THE-ROAD REFRIGERATION! Now! Convert your fleet at low cost!



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A.C. GENERATOR KIT

- Your present plug-in refrigeration can now be used for Over-The-Road operation.
- Power also available for heating, auxiliary lighting, pumps, etc.
- Kit furnished complete with all necessary parts for ease of installation.
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Sektro-Cel

COMPLETE REFRIGERATION SYSTEMS ALSO AVAILABLE

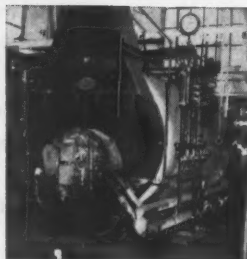
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"After two and one half years of constant use we are firmly convinced that the Leffel Scotch boiler does everything claimed for it and much more besides . . . Our Maintenance Department states that fuel consumption is low and that we haven't had any repairs to make and that the boiler is exceedingly responsive and easy to clean and maintain."

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Backstay Welt Company, Inc.
Union City, Indiana

Constant performance, not promises, is what counts when you buy a boiler. Test results obtained under laboratory conditions which cannot be duplicated in the field are no guarantee of how a boiler will perform for you. Beware of those offering nothing but promises. Insist on proof of performance . . . proof based on operating experience such as that reported by Mr. Barr and hundreds of other satisfied Leffel customers.

For complete details on Leffel boilers—gas, oil or coal fired—for requirements from 6 to 500 HP, write today for your free copy of Bulletin 236.



THE JAMES LEFFEL & COMPANY
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SPRINGFIELD, OHIO

THE NATIONAL



Provisioner

VOLUME 140

MARCH 28, 1959

NUMBER 13

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BETTY STEVENS, Associate Editor
STEPHANIE IMBROS, Assistant Editor
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ADVERTISING DEPARTMENT

15 W. Huron St., Chicago 10, Ill.
Telephone: WHitehall 4-3380

ROBERT J. CLARK, Advertising Manager
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is the freshness
you capture
in a
Daniels wrap*

Grease just can't get through this Daniels Wrap made of greaseproof bacon-pak

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... and stays ... and stays whenever bacon is wrapped and sealed in a protective Daniels Wrap.

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of flexible packaging
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for truck
refrigeration
in the
medium and
down-to-zero
temperature ranges

MODELS H-30 AND HE-30
for down-to-zero, multiple-drop
operations

MODELS H-20 AND HE-20
for medium temperature, mul-
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- hydraulically driven
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- economical to operate and maintain
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for marking LIVE Hogs for
identification after slaughter

X062



Tattoo identification stays with the carcass right onto the cutting floor. Identifies lots according to origin, buyer, shipper, basis of purchase, or any way you wish—quickly, economically, and permanently.



See page K/Er

One slap on the shoulder leaves a legible, permanent tattoo on the carcass, as shown at right below.

Equipped with easy-grip handle fitted to your hand. 15" long, weight 1½ lbs.

Layer-locking Hog Slapper Tattooer also available.

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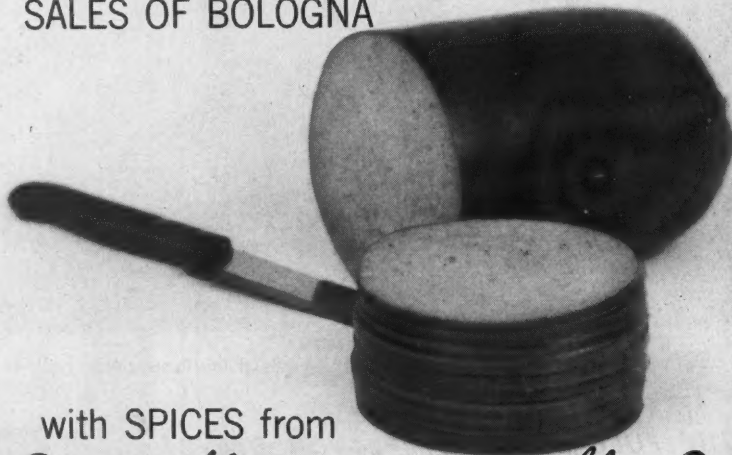
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Samples available on request

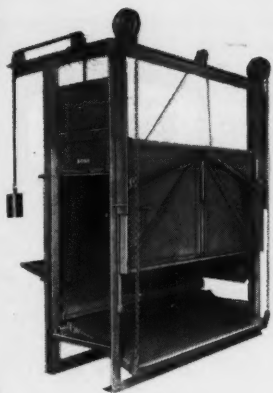
PREPARE
for an INCREASE in
SALES OF BOLOGNA



with SPICES from



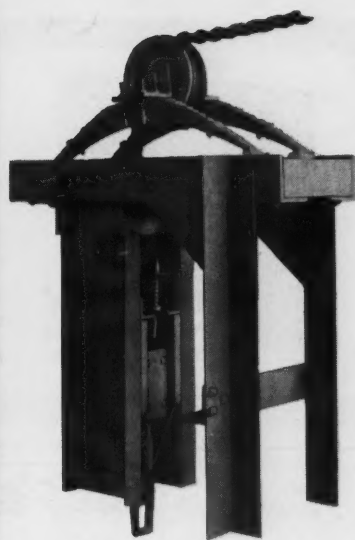
Grinders & blenders of NATURAL SPICES, OLD MILWAUKEE & TREASURE ISLAND soluble seasonings, sodium caseinate
1820 SOUTH FIRST STREET, MILWAUKEE 4, WISCONSIN • ORCHARD 1-0242



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Increases efficiency by positioning animal properly and delivering it to hoisting location without manual assistance. Single or tandem units.

Cut Costs with new BOSS BEEF-KILLING EQUIPMENT

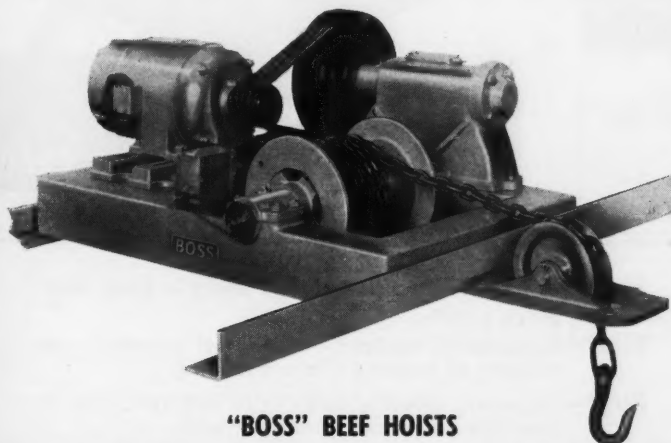


"BOSS" LANDING DEVICE

Automatic unit for smooth and sure transfer of animal from hoist to rail. Semi-elliptic springs add to efficiency and life of unit.

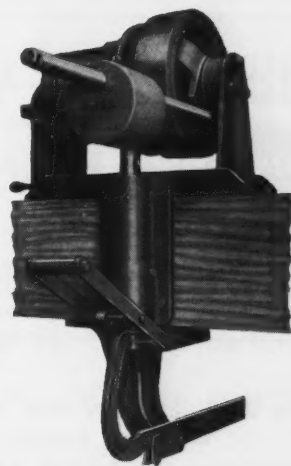
IMPROVE YOUR PROFIT-POTENTIAL

"BOSS" Beef Equipment cuts production costs and improves the profit-potential in beef slaughtering. "BOSS" units provide the smooth . . . continuous . . . safe movement of carcasses in volume with profit. Let experienced "BOSS" engineers show you how to gain increased volume and profits in existing floor space. Depending upon your particular operation and building, we will recommend either bed or rail cattle dressing systems. Write for complete information.



"BOSS" BEEF HOISTS

Electric hoist efficiently raises carcasses directly to the bleeding rail. Standard, brake type motors in 5 H.P. and 7 1/2 H.P. are available.



"BOSS" CARCASS DROPPER

Compact, efficient device for lowering carcasses from the bleeding rail to floor, controlled by internal expanding brake. Patented spring-actuated hook return to bleeding rail eliminates objectionable return weights.

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CINCINNATI 16, OHIO





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The "standard" for
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For Uniform Product Temperature

- FASTER PULLDOWN
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AND EUTECTIC
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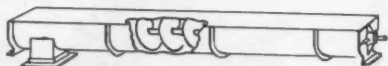
Dole Refrigerating Products Limited, Oakville, Ontario, Canada



Cold-Cel
**TRUCK
PLATES**

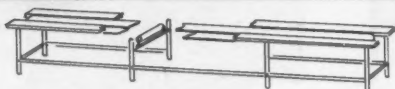
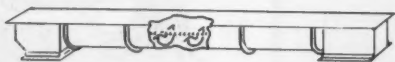
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EHR SAM, famous for years for efficient effective conveyor systems has the answer to all of your conveying problems. EHR SAM engineers are at your service to advise you what type of conveyor would best answer your conveying needs. Remember, EHR SAM Conveyor Systems are built to last.



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CONVEYOR**

**DRAGON
CONVEYOR**



**TABLE
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and allied industries.

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number of pages - - in advertising . . .

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First—in service to packer, processor and advertiser
alike.

THE NATIONAL PROVISIONER

"FIRST IN THE FIELD"

PROVISIONER "APPROVED" BOOKS

The books listed below are selected from a number of sources. In the opinion of the editors of The National Provisioner they are factual, practical and worthwhile—and are approved and recommended accordingly.

MEAT SLAUGHTERING AND PROCESSING

Contains information helpful to small slaughterer or locker plant operator interested in killing and meat processing. Discusses: fundamentals; plant location and construction; beef slaughter and by-products; hog slaughter; inedible rendering, casing processing; lard rendering; track installations; curing; smoking and sausage manufacture.

Price\$5.

FREEZING OF PRECOOKED AND PREPARED FOODS

This 560-page volume has 24 chapters and 124 illustrations. Included are processing instructions for food technologists, quality control people, packers, home economists and restaurateurs. Book is devoted exclusively to the production, freezing, packaging and marketing of baked goods, precooked and prepared foods.

Price\$10.00

FREEZING PRESERVATION OF FOODS

Covers all frozen foods comprehensively. Includes principles of refrigeration, storage, quick freezing, packaging materials and problems; specific comment on preparation and freezing of meats, poultry, fish, other items. Complete discussion through marketing, cooking, serving, transportation. 31 chapters, 282 pictures. 1214 pages.

Price\$18.00

HIDES & SKINS

A comprehensive work on rawstock for leather, covering takeoff, curing, shipping and handling of hides and skins; these subjects are discussed by experts in packinghouse hide operations, chemists, tanners, brokers and others based on lectures sponsored by National Hide Association. Jacobsen Publishing Co.

Price\$8.75

MEAT PACKING PLANT SUPERINTENDENCY

General summary of plant operations not covered in Institute books on specific subjects. Discusses plant locations, construction, maintenance, power plant, refrigeration, insurance, operation controls, personnel controls, incentive plans, time keeping, safety.

Price\$4.50

ACCOUNTING FOR A MEAT PACKING BUSINESS

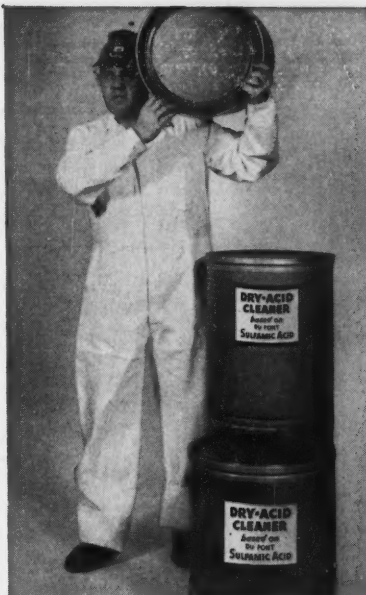
Designed primarily for smaller firms which have not developed multiple departmental divisions. Discusses uses of accounting in management, cost figuring, accounting for sales.

Price\$4.50

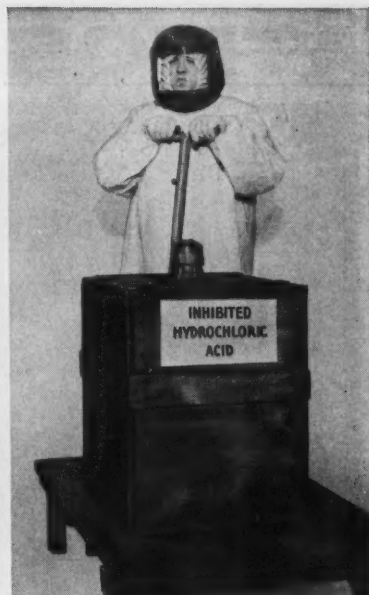
PORK OPERATIONS

A technical description of all pork operations from slaughtering through cutting, curing, smoking, and the processing of lard, casings and by-products. Institute of Meat Packing.

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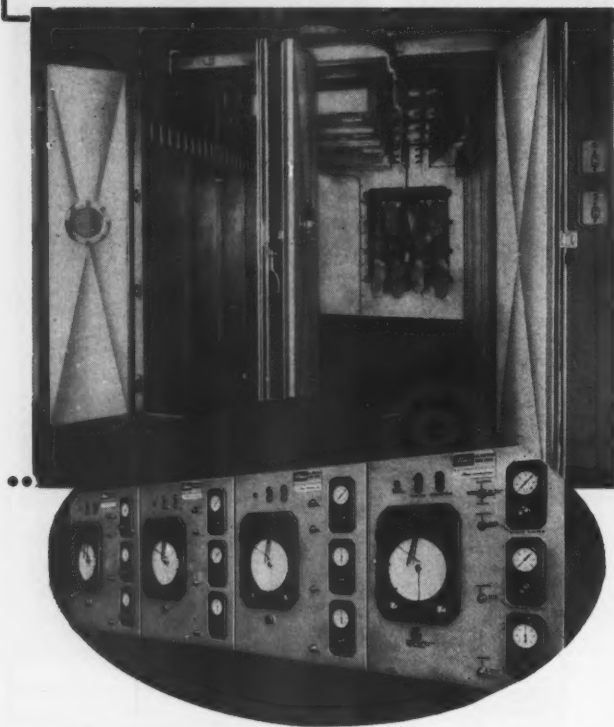
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2200 items for the meat and food industries.



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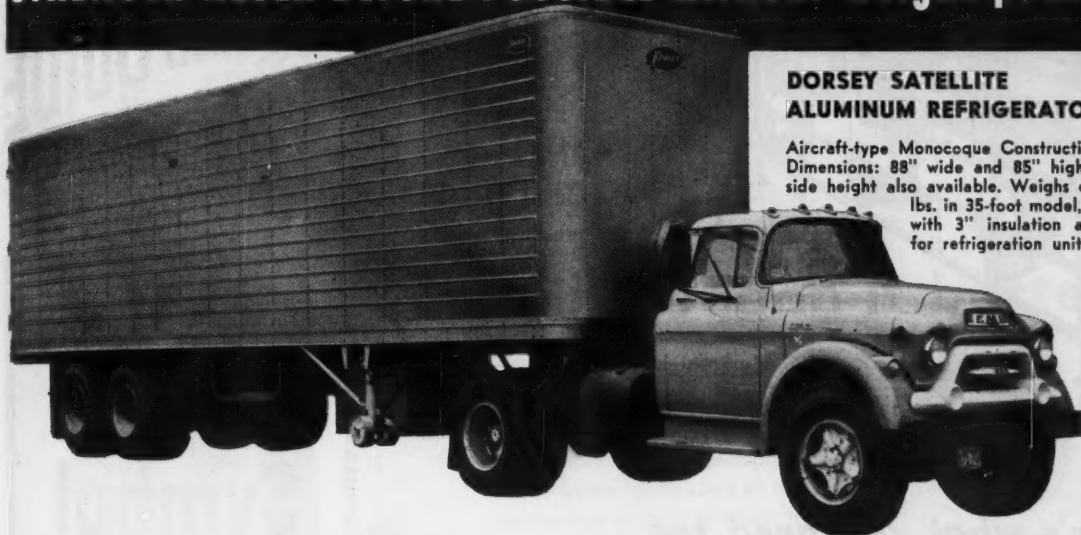
More flavor!
More quality!
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Drivmatic Aircraft-type Riveting GIVES DORSEYS STRENGTH NEVER BEFORE POSSIBLE without weight penalty



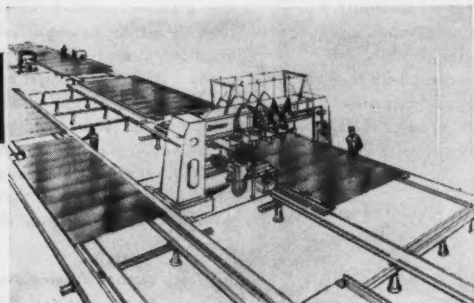
DORSEY SATELLITE ALUMINUM REFRIGERATOR VAN

Aircraft-type Monocoque Construction. Inside Dimensions: 88" wide and 85" high—89" inside height also available. Weighs only 9,760 lbs. in 35-foot model, complete with 3" insulation and ready for refrigeration unit.

Another important "first" by Dorsey: The world's largest and fastest automatic riveter of the type previously used exclusively in aircraft fabrication is now used in the manufacture of Dorsey Trailers and Bodies.

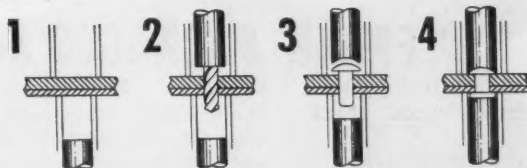
Not only are Drivmatic-riveted joints 40% stronger than manual riveting, but production efficiency and speed are so improved that Dorsey products sell at prices that make them the best value available.

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140 Rivets per minute . . . and all perfect!

See how Drivmatic fabrication now enables Dorsey to offer you tougher, better-looking equipment at a surprisingly low price—



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- 3 Bucking anvil ascends as rivet is inserted in hole.
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**Automation improves Dorsey quality...
holds down the price you pay !**

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☐ Champ Truck Van Body

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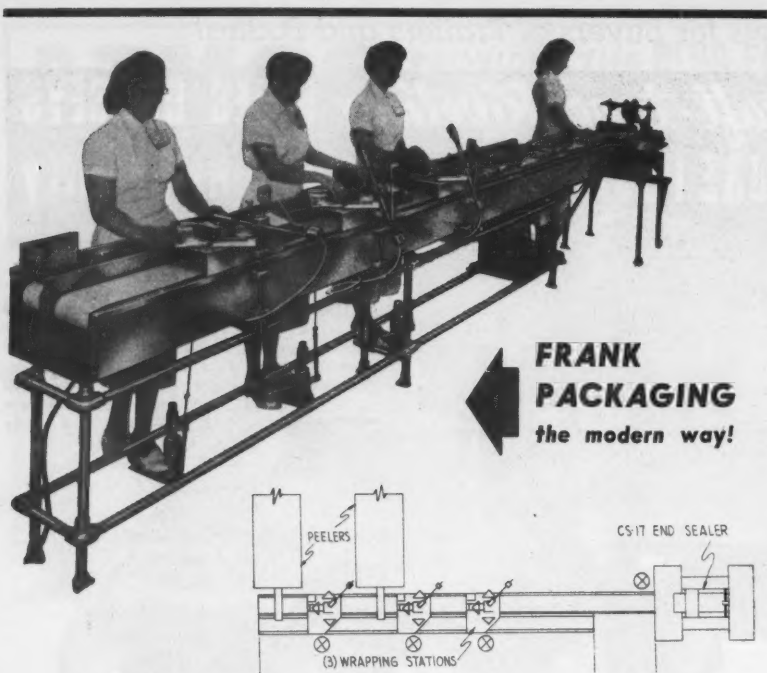
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ELBA, ALABAMA**



Here's what you need for

HIGH PRODUCTION of FRANK PACKAGES at low cost!

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- **TAKES PRODUCTION OF UP TO TWO PEELERS**
- **GIVES NEAT, TIGHT, VISIBLE PACKAGES THAT REALLY SELL**
- **EXPANDABLE TO FIT ANY NEED**
- **CONVERTS TO NEW ITEMS IN MINUTES**



See page K/Gr

Whatever your requirements, this frank packaging setup can meet your needs. Only three wrappers and one sealer operator handle the full peeling capacity of two peeling machines. Other link sausages can be packaged with equal speed and fine results. The entire setup converts in minutes for packaging luncheon meats, as efficient as a specialized line. It offers tremendous flexibility, high packaging speed, low first cost and low operating cost.

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Great Lakes

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Chicago 18, Illinois



1959



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PROVISIONER

MARCH 28, 1959

VOLUME 140 NO. 13

Not the Solution

We predicted not long ago that unless the members of the meat industry voluntarily set up more definite standards for some of the popular food products they manufacture, some other agency would attempt to do the job for them. Therefore, we were not too surprised by the action of the USDA Meat Inspection Division in issuing a regulation limiting the fat content of frankfurts and bologna.

Whatever the limit on fat content should be—and we realize that there are those who will contend sincerely for 30 or 35 or some other percentage—we believe it should be established at the level which will permit the production of attractive and flavorful sausage and, at the same time, insure that the consumer gets what he thinks he is buying—a food which is basically meat in its satisfaction and nutritive values.

We believe this newest development should focus attention on a couple of points:

1. The industry's ideas about the qualities of some of its products are broad, vague and subjective. It is pretty hard to resolve such diverse viewpoints as, "I can make good franks from almost any combination of meat and offal you can name," or "Good frankfurts must contain all meat," or "Good frankfurts must contain milk solids or some other non-meat material," or "Good franks cannot be made without employing more than the allowable proportion of water."

2. We are far from a satisfactory solution of our underlying problem of getting a compensatory return for the fat that the packer buys when he purchases a meat animal. In a way, the livestock and meat industry is engaged in a buck (fat) passing game. The producer shoves along as much fat as he can to the processor, and the latter tries to realize as much as possible for the unwanted material from the retailer through his cutting and manufacturing practices. The retailer, in turn, passes along as much fat as he dares to the end man in the line—the increasingly disgruntled consumer who is seeking meat and not high caloric value.

While we cannot suggest a solution of the animal fat problem, we are convinced that it does *not* consist of tying excess fat like a millstone around the neck of popular manufactured products and meat cuts.

News and Views

Kick-Off Speaker at the 18th annual meeting of the National Independent Meat Packers Association will be Donald J. Hardenbrook, vice president and a director of Union Bag-Camp Paper Corp., New York City. How to improve the public relations of the meat packing industry will be the theme of the convention on Thursday through Sunday, April 16-19, at the Palmer House, Chicago. Hardenbrook will stress the importance of the role of the businessman in politics. As a director of the National Association of Manufacturers and chairman of its industrial relations committee, he has devoted much time to legislative affairs and testifying before Congress. Hardenbrook believes there is a whole new field to be explored in the matter of discovering and organizing the political resources of industry.

NIMPA's streamlined convention will include three half-day business sessions ending on Saturday and a reception, cocktail party and dance Saturday evening. The exhibition hall will remain open from noon until 5 p.m. on Sunday, however, to give opportunity for leisurely inspection of the packinghouse machinery, supply and service exhibits. The NIMPA board also will meet Sunday to elect officers and decide policy.

Hearings On Proposed Canadian humane slaughter legislation are expected to be resumed early next month in Ottawa by the agriculture committee of the House of Commons. The committee has been given a free hand in recommending a legislative approach, although the government has submitted two draft bills for information and guidance. One is in the form of an amendment to the Meat and Canned Foods Act, and the other would amend the Criminal Code. Justice Minister Fulton told Commons that the Criminal Code amendment, which would be administered by the provinces, is objectionable from many standpoints, and the government prefers the federal inspection approach. Hearings opened by the agriculture committee last week were adjourned until after the Easter recess because of a state funeral. First witness was E. L. Taylor of Oakville, Ont., livestock consultant and former breeder, who is consultant to the Toronto Humane Society. He recommended mechanical stunners for farmers and small slaughterhouse operators, electrical stunning instruments for medium-sized packing plants and carbon dioxide chambers for big plants. Cost of those devices is about \$70, \$5,000 and \$20,000, respectively, Taylor said.

Antibiotics And Enzymes will be among the subjects discussed at the second annual management workshop conference of the National Association of Hotel and Restaurant Meat Purveyors, set for Saturday and Sunday, April 18-19, at the Bismarck Hotel, Chicago. The speaker will be Dr. F. E. Deatherage, chairman of the department of agricultural biochemistry at Ohio State University, who has done considerable work on the use of antibiotics for meat preservation and enzymes for tenderizing. The entire Sunday session will be devoted to consideration of a formula for successful selling in the institutional market. The session will be conducted by Harold Jaeger, head of the Food Service Institute, who has studied the subject for a number of years and has written sales training manuals and books for institutional salesmen.

The Eastern Meat Packers Association has joined the industry groups protesting Meat Inspection Division Memorandum No. 269, limiting to 30 per cent the fat content of frankfurter, wiener, vienna and bologna type sausage. An EMPA resolution passed late last week urged cancellation of the memo, described as "arbitrary, capricious and not in keeping with the long-standing policy of cooperation with the industry which has established the climate of our relationship for many year." MID has postponed the effective date until May 1 to allow time for comment.

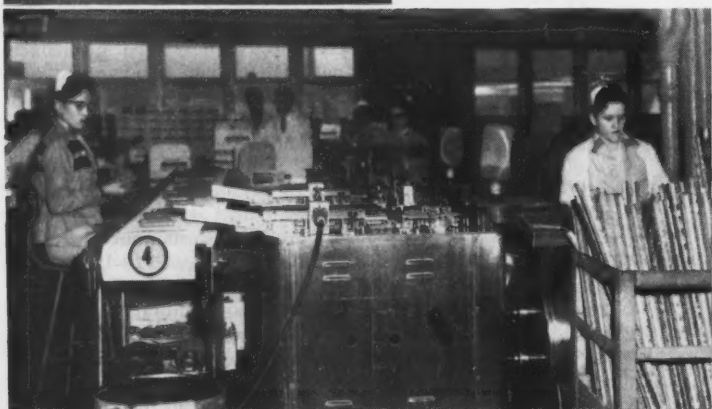


Century-Old Canadian Organization Concentrates on Producing and Packaging Sausage in New Plant

1 and 2: Packing pork links in the type of roll held by superintendent John Vinet (3).



A TRADITION of family management and the manufacture of high quality sausage seasoned for the French taste are the only old attributes of the 101-year-young firm of Noe Bourassa Ltd., Montreal, Quebec. Under the management of J. Raoul Bourassa, president and grandson of the founder, and his son, J. Ralph Bourassa, vice president and general manager, the company constructed its modern and attractive processing plant in an



outlying section of the city of Montreal in 1955.

During its first century the firm made almost a complete cycle in its endeavor and has come back, in a way, to the field in which the enter-

4. Peeled franks drop on wide conveyor and are inspected before going to the circular packing table.

5. Packages are formed at table with "lazy susan" center.

6. Sliced bacon is packaged on a conventional line.

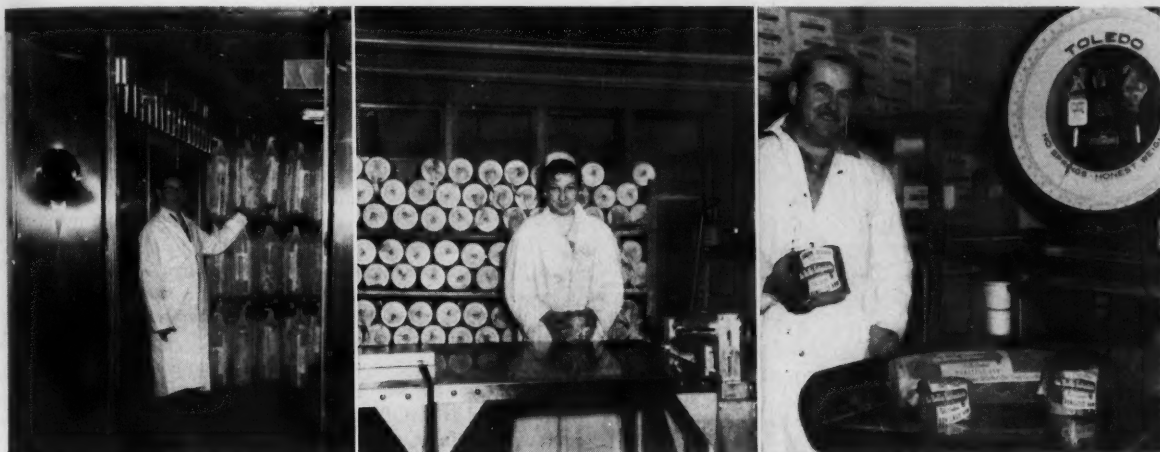
prise began. The organization was founded by Jean Baptiste Bourassa, who opened a retail meat shop featuring sausage items, and gradu-

ally entered the wholesale business. When present president Bourassa started work in 1905, sausage manufacturing constituted a small part of the business and was only tolerated by his father. Over the years the emphasis has changed from wholesaling to meat purveying and finally to sausage manufacture. Only about 10 per cent of the firm's volume today is done outside the manufactured meat field.

Manufactured items, and especially those that are

Weighed units are placed back on the conveyor from which they are removed by the first operator on the package forming conveyor which is set between the two check weighing conveyors. Meat salvaged from the end links of each strand falls into a pan which is located at the end of the link conveyor.

The package-forming belt is flanked by a work apron with a plastic top at which seven operators are stationed in an unbalanced pattern to place the product in packages



BONELESS smoked ham logs are shown hanging in modern smokehouse, at the cutting and chubbing station and in chub form on the scale.

consumer-packaged, lend themselves to modern consumer franchise development and can be given qualities that make them stand out as a little different, comments J. Ralph Bourassa. Management is endeavoring to achieve these objectives.

In its advertising program the Canadian company uses radio spots, billboards, daily newspapers and TV. The firm's market area is bilingual, with consumers speaking French and English. The TV program, called "Le Troude La Serrure," or "The Key Hole," is a 15-minute celebrity type of show on which leading personalities are interviewed in French.

Bourassa sausage is different from conventional product in that it is prepared and seasoned to suit the French taste. All manufactured items are sold under the brand name, "La Belle Fermiere," or "The Beautiful Farm Maiden." Packages carry the product name and other information in French and English. For example, the company's package for frankfurts (which are called "unskinned") carries the French legend, "avec envelope saucisses Fumees."

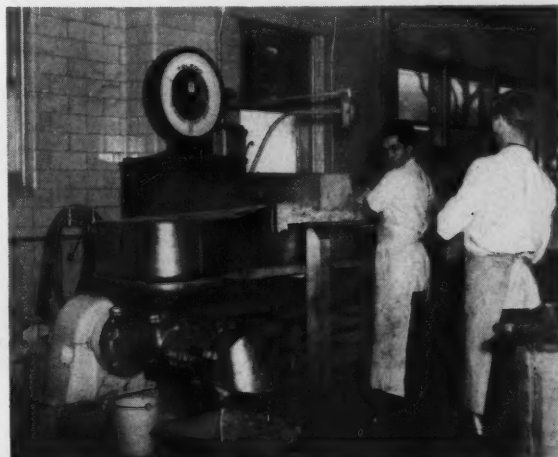
Since moving into the new plant, consumer packaging activity has been expanded a great deal. Four packaging lines are installed: one for natural casing pork sausage, one for unskinned frankfurts, one for sliced bacon and the fourth for chubbing boneless pressed smoked ham.

Pork sausage links are packaged on a conveyORIZED line. Two operators working with a Buffalo unit stuff into casing and the sausage are discharged onto a stainless steel "U" table set perpendicular to the stuffer. Famco linkers on both legs of the "U" discharge the linked strands on a wide belt conveyor. The first operator on the belt ties off the last link and inspects the strand for damaged and poorly linked sausage. At the next four stations, two on each inner side of each conveyor, the check weighers use Exact Weight scales with large pan platters to weigh the strands in 1-lb. units. Make-weight links are held in stainless steel pans near the scales.

formed from a single sheet. The package sheet is placed in a mandrel and the second layer of links is separated from the first with white greaseproof paperboard. The bottom ends are pulled together and folded back against the product. The bottom side is tucked upward and the end side tucked inward and the top end is tucked back against the center of the package. The ends are crimped together, forming a slight indentation. The finished package resembles a small loaf of bread. The multi-color sheets, which are cut to a specific size, are furnished by Sutherland Paper Co.

Finished packages are placed back on the conveyor and travel to the packoff station where they are placed in a single layer in a chipboard box which carries the product and firm identification in color.

Management believes that the package has several ad-



SCALE PLATFORM forms the batching table used in feeding grinder.

vantages, according to Maurice Primeau, sales manager. The links are never pressed so that they retain their attractive round plumpness, and there is no tendency to smear the fat through a prolonged contact. The product is completely enclosed so that the natural color is retained longer. If the



PRESIDENT J. Raoul Bourassa, a veteran of 54 years' service with the company, recalls that his father considered sausage manufacturing to be one of the firm's minor activities. The French-Canadian organization is now 101 years old.

housewife should desire to store an unused portion, the package is simply wrapped by following the creased contours.

The sliced bacon line is a conventional setup employing a U. S. slicer and a packaging conveyor.

The frankfurt packaging line employs a "lazy susan" to even out the flow of product. Two Ty-Linker peelers discharge links onto a wide belt conveyor in front of which one operator checks for imperfect peels. The conveyor carries the product to the "lazy susan," a large circular table with an inner section in motion and the stationary outer section forming a work area with four table extensions. The product brought by the conveyor belt, which is slightly higher than the turntable, discharges the links onto it.

On the table extensions are Great Lakes combination weighing, package forming and sealing units set between trays holding the printed sheets and fibreboard shipping containers. The scales are Exact Weight units. The operators remove the links from the turntable, form packages to weight, place the packages in a shipping carton and put the latter on the turntable. As the table rotates, another operator removes the carton, closes it and dates it.

The turntable functions as a temporary storage unit and levels out the flow through the operation. It eliminates the multiple handling of product which is found in operations where the packagers must store excess links at their stations. If the peelers are momentarily ahead of the packaging workers the links continue to travel on the turntable. Likewise, while the peeler operator is cleaning the machine or getting a rack of product, the table contains



PART OF Bourassa packaged line displayed by sales manager Maurice Primeau. The cartons in the center hold frozen product.

enough product to keep the packaging workers busy.

Shipping cartons from the three lines are placed on shelf trucks for movement to the order assembly cooler.

The packoff operator for each of the lines also keeps track of the output of the operators on her line through a counter system. Each of the packaging operators places a plastic disc on top of each package as she completes it. Each packager has counters of her own color. Management feels that these discs are easier to handle than paper tabs and can be reused after cleaning.

The boneless smoked ham chub is another consumer item featured by the firm. The hams are pressure-stuffed and pressed in a fibrous casing with metal end plates. After processing they are cut into three sections. These segments are placed in Visten film with a Tite-Wrap machine. The item has enjoyed excellent acceptance, according to J. Ralph Bourassa. Some of the ham logs are sold to retailers and public feeders for slicing.

Bone-in smoked hams are packaged in Visten pouches, and boiled and pressed hams are packaged in transparent Visking casings.

The firm packages some of its French specialties, such as creton, in a clear plastic tub with a snap-on lid.

In addition to sausage, the firm merchandises a line of frozen fabricated meats and sausage specialties. All of these items are packaged in fully closed multi-color cartons. To meet the expanding demand for these products the plant is installing a new sharp freezer that will hold a temperature of -20° F. An older 0° F. freezer will be used

LOIN bones and neck bones are retrimmed with a power knife to salvage valuable lean meat. The Canadian firm has found that this operation is a profitable enterprise.



as a holding cooler. The firm also is expanding the smoked meat holding cooler.

An automatic Atmos stainless steel smokehouse has been installed by McGruer, Fortier, Myers Ltd. of Montreal, Canadian representatives of Atmos. The house is monitored by Taylor instruments and has a capacity of six cages. When four Atmos houses were originally installed, management allowed sufficient space for future expansion and, consequently, controls for the five houses are centralized.

The plant recently installed a Hughes Rotocleaver to shred frozen meat blocks and a Griffith Mince Master to give fine-cut emulsions a smooth texture.

The plant has two grinding stations, one of which is used for the large batch items and one for the small volume specialty products. The small batch grinder is equipped with a batching and feeding platter mounted on the Toledo scale. This stainless steel platter holds about 200 lbs. Meat and other ingredients for products that require only a grind are spread on the platter and then fed into the grinder, eliminating a mixing operation. The platter has a discharge throat that is aligned with the grinder

[Continued on page 28]

Flow Stuffer is Key Unit

in Los Angeles Firm's Continuous Sausage Line

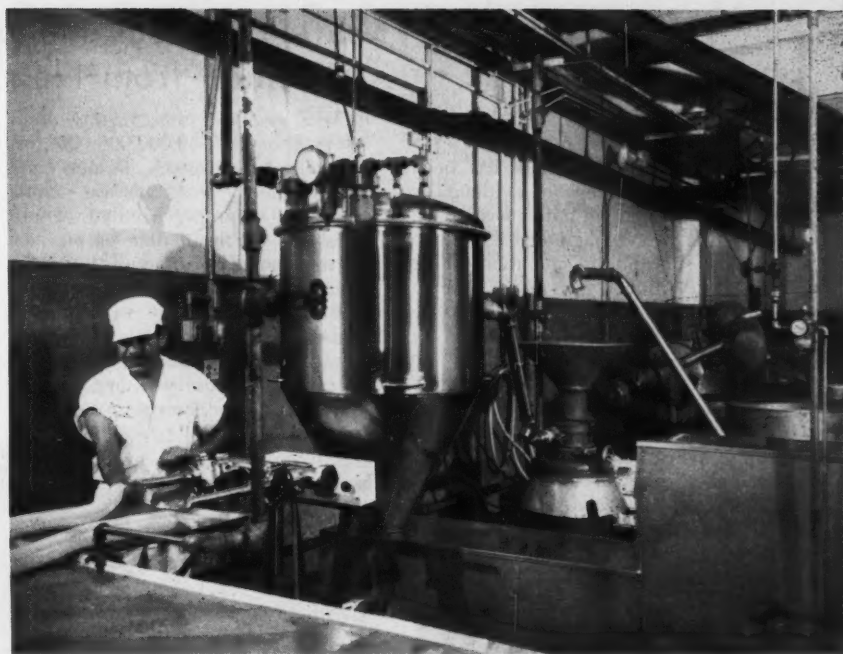
A NEW automatic continuous flow stuffer is the key element in a processing setup with which a Los Angeles meat plant has achieved hourly production rates of over 6,000 lbs. of frankfurts, almost 20,000 lbs. of long bologna, 5,000 lbs. of liver sausage and almost 17,000 lbs. of salami.

The continuous flow stuffer, a product of the Kent Machinery Co. of Los Angeles, employs vacuum and a positive displacement pump to feed sausage emulsion in an uninterrupted stream at constant pressure through dual stuffing nozzles. The equipment was developed at the plant of the Grand Taste Packing Co. in Los Angeles under the direction of Rusty Hoffman and George Short, and has been in use there for full line production for several months.

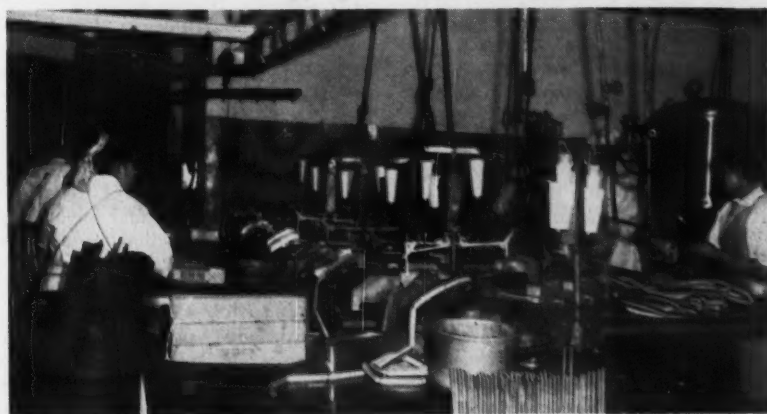
At the California establishment the stuffer is coupled in a labor-and time-saving continuous hookup with a silent cutter and Mince Master so that once raw material has been dumped from buckets into the silent cutter it is prepared and flows without further handling into the proper casings. The middle picture on this page shows the preparation segment of the operation which is under the control of the operator of the silent cutter.

When a cutter load of emulsion is finished it is plowed over the side into a stainless steel storage hopper. When a red light signals that the charge of emulsion in the continuous stuffer is almost exhausted, the cutter operator throws a switch which starts a special Viking positive displacement pump, which withdraws material from the cutter hopper, and also starts the emulsifier into which the chopped meat flows.

The material moves under pressure



TOP PHOTO shows new stuffer (foreground) being used for large sausage. Center picture shows how material flows from cutter to emulsifier to stuffer. At bottom is line of linkers supplied by the stuffer, which can be discerned in the right background of photograph.



from the emulsifier through a demountable stainless steel tube into the hopper of the continuous flow stuffer where a vacuum of 5 or more inches is maintained, depending on the product being handled.

Once a run of product has been started it can be kept up continuously so long as the silent cutter is supplied with the proper ingredients and the stuffer is kept in operation filling casings. With two men on the stuffing cocks the Grand Taste setup was out-running six linkers when observed by the NP, and two more linkers are being added to the frankfurt line to handle the output of the unit.

Skinless frankfurts examined during the demonstration were stuffed tightly and no air pockets could be discerned. It was explained that entrained air is eliminated by the vacuum in the hopper of the stuffer; the vacuum is maintained by a pump which is a part of the stuffing machine.

Cleanup of the system is simple, according to Grand Taste officials, who report that a charge of water placed in the cutter hopper at the end of the run while the equipment is still in operation will effectively cleanse all of the machine elements.

It is possible to use the arrangement without an emulsifier by pumping the material directly from the silent cutter hopper to the stuffer.

Grand Taste officials are considering a setup in which ground beef, pork, etc., would be stored in stainless bins and pumped thence in metered amounts to the silent cutter as needed for a charge.

UPWA May Ask 30-Hour Week, Double-Time for Overtime

A 30-hour week with 40 hours' pay and double-time pay for all overtime hours may be among the demands presented by the United Packinghouse Workers of America, AFL-CIO, in contract negotiations with national packers this summer.

The shorter work week with no reduction in wages was urged as a goal for the international union in a resolution adopted at a UPWA District 3 women's conference in Des Moines. The idea of double-time pay for overtime was presented at a Kansas City meeting of UPWA leaders from eight Wilson & Company plants.

Increased severance pay and a long-range project to reduce retirement age to 60 for men and 55 for women also were asked in resolutions passed at the Des Moines conference.

The proposals will be among those presented for union-wide consideration at the UPWA's national wage and contract conference in June.

Safe Livestock Handling to Get Direct Attention from New LCI Committee

THE problem of salvaging all or part of the \$2,000,000,000 lost annually by livestock farmers and meat packers from disease, cattle grubs and improper handling of animals was the main item of business at the annual meeting of Livestock Conservation, Inc., in Chicago. About 100 members took part in the meeting and elected officers and heard reports from LCI's three standing committees on control of brucellosis, hog cholera, and cattle grubs. Provision was made

opments in all segments of the livestock and meat industry and pointed out that LCI is in a position to help adjust to these "rapid" changes.

Two films were shown to those attending the luncheon. The first, a movie called "Follow the Leader," dealt with the natural herd instinct of cattle and was narrated by J. C. Rosse, Omaha-Denver regional manager. "Co-Ral" was the title of the second film, produced by the Chemagro Corporation and dealing with

NEW EXECUTIVE team heading Livestock Conservation, Inc., includes (left to right) general manager R. Harvey Dastrup of Chicago; president John L. Crowley, senior vice president of The Cudahy Packing Co., Omaha; vice president Dr. J. W. Cunkelman, chief veterinarian of Swift & Company, and secretary-treasurer Paul Zillman, director of the livestock department of the American Meat Institute located in Chicago.



for a fourth standing committee on safe livestock handling.

New president of LCI is J. L. Crowley, senior vice president of The Cudahy Packing Co. He replaced the retiring national president, Herman C. Aaberg, associate commodity director of the American Farm Bureau Federation. Other new officers include: J. W. Cunkelman, Swift & Company, first vice president; John Macfarlane, New England LCI, second vice president; Paul Zillman, American Meat Institute, secretary-treasurer; and R. Harvey Dastrup, general manager.

At the annual directors' dinner, the new president said that "Livestock Conservation, Inc., and the gospel of thrift are synonymous." Crowley also pointed out that the livestock conservation story must reach all segments of the livestock industry.

"Mutual acceptance of responsibility in developing and practicing safe and proper handling procedures is mandatory to success," he said.

Guest speaker at the standing committee luncheon was Lewis B. Peggs, executive vice president, National Stockyards and Exchange Foundation, National Stockyards, Illinois, who called attention to many new devel-

the cattle grub and the new systemic grubicides.

The national cattle grub committee emphasized the importance of proper use of the systemic materials. This group, headed by Dr. J. W. Cunkelman, chief veterinarian of Swift & Company, also outlined some long-range research which is needed.

The safe handling conference of which Wayne Jackson of Wilson & Co. is head, recommended the creation of a standing committee in this field. It was also recommended that each individual in the group develop a code of safe livestock handling practices and procedures for presentation to the executive committee.

The conference also recommended that proposed 1959 LCI publications, including a revised handbook, livestock conservation demonstration manual and a safe livestock handling manual, be prepared as rapidly as possible. The LCI staff was asked to gather data for the national committee.

The LCI executive committee added Ray Parrish of Wilson & Co. as a new member, approved the formation of the new livestock handling committee and accepted the recommendations of standing committees.

State Meat Inspection Gets Green and Red Lights as Bill Looks to USDA Recognition

State meat inspection services could be recognized by the U. S. Department of Agriculture under a bill (HR-5886) introduced in the House on March 20 by Rep. Harlan Hagen of California.

The measure, which was referred to the committee on agriculture, would amend the act of June 5, 1948, relating to the USDA meat inspection service, to permit recognition of the services of the various states so meat inspected under USDA-approved state programs could be sold in interstate commerce.

A similar bill was introduced by Rep. Hagen in the last Congress with the backing of a number of California companies operating under state inspection. Washington observers believe that enactment in this session is doubtful because of many problems that would need to be resolved.

In the meantime, both progress and setbacks are being experienced in state capitals across the nation in efforts to establish meat inspection programs or regulatory plans leading toward statewide, uniform inspection.

WEST VIRGINIA: Governor Cecil H. Underwood has signed into West Virginia law a bill providing for licensing by the state agriculture commissioner of slaughterhouses where more than 100 head of livestock of any species are killed annually. This is another step toward the ultimate goal, backed by the West Virginia Meat Packers Association, of mandatory meat inspection in that state.

OREGON: Broadening of Oregon's meat inspection law to include custom slaughterers, now exempt, is virtually certain, Don Parker, attorney for the State Department of Agriculture, and Dr. William Searles, in charge of the state meat inspection program, told the Oregon Independent Meat Processors Association at the group's annual meeting in Bend.

Senate Bill 148, as sponsored by the Department of Agriculture and the association, has passed the Senate and passage in the House was said to be practically assured. In addition to repealing the exemption of custom slaughterers, the bill provides for the licensing of non-slaughtering processors, slaughterers for hire, mobile units and animal food processors. The measure also provides for area exemptions for farmers, regulation of slaughterers' hours and overtime pay for lay personnel serving under the meat inspection program.

Association president L. V. Kummer

of Circle K Meat Co., Gaston, reported on House Bill 453, sponsored by the state group jointly with the Western States Meat Packers Association. The bill provides for a separate division for meat inspection and disease control within the Department of Agriculture. Kummer said the legislation has not been pressed, awaiting the outcome of Senate Bill 237, which provides for the same thing plus a complete reorganization of the Department of Agriculture.

ILLINOIS: A bill to strengthen state licensing and inspection of Illinois slaughterhouses has been introduced in Springfield by Rep. Robert Craig, Indianola Democrat, and others, with the backing of Governor William G. Stratton.

MAINE: An agriculture committee hearing on a bill to regulate slaughterhouses in Maine was scheduled for this week in Augusta. The bill is sponsored by the State Department of Agriculture and the Maine Independent Meat Packers Association.

Enactment of a statewide Maine meat inspection law, providing for ante and post mortem inspection, was urged in a recent report by the Maine Veterinary Medical Association's committee on meat inspection, headed by Dr. Henry D. Bither. The report, based on a six-month study, said that many sick and dying animals are slaughtered, processed and sold for human consumption in that state. Maine is lucky not to have had epidemics from the consumption of diseased meat, Dr. Bither noted.

While many larger cities, such as Portland, have inspection laws, the report pointed out, they are "either inadequate or poorly financed."

KANSAS: While a bill to establish mandatory meat inspection in Kansas died on the Senate calendar March 21, members of the Kansas Independent Meat Packers Association, chief proponent of the legislation, came close enough to success to take the sting from the final results and also gained valuable experience in Topeka.

The measure (HB-375) was passed by a vote of 74 to 27 in the House and was approved by the Senate committee on public health before it died.

"KIMPA members actually lobbied effectively for the first time," noted association officials in reviewing the legislative efforts. "The State Board of Health battled militantly (for the bill), reflecting a far more vigorous policy than the efforts of the past.

We moved forward far enough this year, engendering enough 'heat,' so that we discovered and uncovered our friends in both the House and Senate, and without friends any bill goes over like a cement balloon. These friends must be preserved and cultivated."

TEXAS: Proposed Texas legislation providing for the registration of livestock slaughterers for State Health Department inspection also struck a snag in Austin. A House committee voted 7 to 5 to give an unfavorable report to the bill, which is supported by the Texas Independent Meat Packers Association. Rep. John T. Cox of Temple said he will ask the House to revive the measure on the basis of a minority report.

Sales Training in Maine

The Maine Independent Meat Packers Association has scheduled a one-day sales training program, open to personnel of member companies, for Saturday, April 11, at the Augusta House, Augusta, Me. The program will be conducted by Fred Sharpe, sales training director of the National Independent Meat Packers Association, under the special arrangement by which NIMPA makes his services available to state groups. Hugh M. Stearns of B. D. Stearns, Inc., Portland, secretary-treasurer of the Maine association, is handling registration and other arrangements.



FRED SHARPE

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KIMPA Annual Meeting to Focus on 'Meat Packaging'

"Meat Packaging" will be the theme of the third annual meeting of the Kansas Independent Meat Packers Association on Saturday and Sunday, April 11-12, at the Broadview Hotel, Emporia. The theme will be developed at Sunday morning and afternoon round-table discussions led by Bernard McDermott, a partner in the industrial design firm of Smith, Scherr & McDermott, Arkon, O.

McDermott, who has taught at the Cleveland Institute of Design and Akron Art Institute, has directed the execution of a wide variety of design projects for the food, beverage, cosmetics, meat, dairy and toy industries.

Saturday will be devoted to a board meeting and dinner for officers, directors and executive committee members, with the annual meeting opening

officially at 9 o'clock Sunday morning.

Another highlight of the Sunday program will be the presentation of the second "Kansas Meat Packer of the Year" award by Lieut. Gov. Joseph W. Henkle, sr., on behalf of Gov. George Docking. KIMPA also will present 25-year service awards to packing plant employees.

Invited guests include Dr. Geoffrey Martin, executive secretary of the Kansas State Board of Health; Evan Wright, director of the Food and Drug Division, and Dr. George Mullen, chief veterinarian, who have worked closely with KIMPA in efforts to get mandatory meat inspection.

Kummer Renamed President Of Oregon Meat Processors

L. V. Kummer of Circle K Meat Co., Gaston, Ore., has been re-elected president of the Oregon Independent Meat Processors Association, Inc.

Other officers chosen at the group's annual meeting in Bend are Harry Jacobsmuhlen of Jacobsmuhlen Slaughterhouse, Cornelius, secretary, and Gordan Andrus of Canby Lockers, Canby, treasurer.

New directors are Clyde Boston, Nyssa; Don Follett, Hermiston; Claude Buck, Drain, and Robert Cannon, Salem. Albert Stafford, Banks, and Marcus Lee, Sandy, were re-elected to the board.

The association voted to hold quarterly meetings in different sections of Oregon each year. Made up of small independent operators, the organization now includes 35 per cent of the licensed slaughterers in the state.

Much of the annual meeting was devoted to discussion of Oregon meat inspection legislation, as described on page 21 of this issue. Tom Marlin also reported on the health and accident program for the association.

California Bill Would Ban SO₂ From Meat Premises

A bill introduced in the California legislature would prohibit butcher shops and slaughterhouses from having any sulphur dioxide on the premises. The measure was sponsored by Assemblyman Louis Francis, San Mateo County Republican, who charged that the chemical often is used by butchers to color stale or spoiled meat.

"It presents a serious health problem," he said. "There is absolutely no reason why any meat processor or distributor should have this chemical on their premises."

Listed as AB-1797, the proposal would call for a maximum penalty of six months in jail or a \$500 fine.

Management, Union Join Forces to Promote Rath

"Operation R," a new promotion currently underway at the Waterloo, Ia., home office of The Rath Packing Co. and eight company branches, is devised to reverse the two-year trend of declining company earnings and sales tonnage, of fewer job opportunities and of reduced opportunities for better jobs for present employees.

Members of the firm's management club and Rath's union, Local 46, United Packinghouse Workers, have combined forces to promote the company's products in a "Buy Rath" campaign, part of the overall promotion. Union members and management club members have called on about 240 food retailers, wholesalers and restaurants in Waterloo, Evansdale and Cedar Falls, Ia., to explain the project, according to John Donnell, director of public and employee relations, and Leo Guynn, president of Local 46.

In visiting local food dealers, the union-management club teams urged merchants to be prepared for increased demand for Rath meats and to feature Rath products in their displays more frequently.

The promotion also includes plans for each department to initiate projects to cut down on absenteeism, reduce waste labor and to reduce accidents. Contests and prizes are being offered by the company to encourage the effort of all employees in making the promotion a success.

Bill Would Expand Studies On Effects of Pesticides

Intensified research to discover the effects on fish and wildlife of the pesticides, herbicides and other chemical poisons now in widespread use is "desperately needed" because of the danger of death and sterility pointed up in preliminary studies by the U. S. Fish and Wildlife Service, Department of the Interior, according to Rep. Lee Metcalf (D-Mont.).

Metcalf recently introduced a bill (HR-5813) to increase from \$280,000 to \$2,565,000 annually the amount authorized by a 1958 act to permit the Secretary of the Interior to accelerate the studies.

"This is the sum that actually is needed to enable the Secretary of the Interior to study various aspects of the pesticides problem in order to assure that the future use of chemical controls shall not inflict irreparable damage on the nation's fish and game resources and farm animals," Metcalf told Congress.

"Little actually is known about the

relative and actual toxicities of commercially available poisons; the proper times and methods of their use so as to minimize loss of fish and game; the direct and indirect effects of poisonous materials on those animals, and many other factors," Metcalf said.

Food's Role to Be Told In 'Youthpower' Campaign

Detailed plans for a "Youthpower" program to focus the attention of American youth on the many facets of the food story are being developed by a committee headed by Homer R. Davison, president of the AMI.

The campaign is part of a drive sponsored by the National Food Conference to increase public understanding of the food industry. The role of food in developing health, vigor and achievement will be examined by teen-agers, youth leaders and parent groups in a series of state and local meetings, to be followed by a National Youthpower Conference early in 1960.

Charles B. Shuman, president of the American Farm Bureau Federation, heads the voluntary committee in charge of the overall campaign. The committee was formed after a study of the food industry's problems by a group representing the 57 sponsors of last year's National Food Conference in Washington, D. C.

Postponement Is Official

The effective date of Meat Inspection Division Memorandum No. 269, limiting to 30 per cent the fat content of frankfurter, wiener, vienna and bologna type sausage, has been deferred until May 1, 1959, by Supplement No. 1 to the memo. The MID's informal promise of the one-month delay, brought about by industry protests, was reported in the NP of March 21.

The postponement was made "to afford additional time for interested parties to present to this office information having a bearing on the proposed requirements in this memorandum," the supplement explains.

Time Extended for Comment On Exempt Additive List

The Food and Drug Administration has extended until April 9, 1959, the period for filing written comments upon the proposal of the Commissioner of Food and Drugs to establish a regulation listing certain substances that are generally recognized as safe and thus exempt from the requirements of the Food Additives Amendment of 1958.

'Uncle Sam' Wilson's Grave May Become National Shrine

Recognition of the grave of meat packer Samuel Wilson at Troy, N. Y., as a national shrine is proposed in two concurrent resolutions introduced in the House on March 18 by Leo W. O'Brien (D-N.Y.) and Dean P. Taylor (R-N.Y.).

The measures, H. Con. Res. 104 by O'Brien and H. Con. Res. 106 by Taylor, were referred to the House committee on interior and insular affairs. Each is titled "Concurrent resolution expressing the sense of the Congress with respect to the recognition of the grave of Samuel Wilson, progenitor of the symbol 'Uncle Sam,' in Oakwood Cemetery, Troy, N.Y., as a national shrine."

Senators Jacob K. Javits and Kenneth B. Keating, both New York Republicans, O'Brien and Taylor sponsored joint resolutions in the two Congressional bodies last January to recognize Wilson as the progenitor of Uncle Sam. Wilson was beef provisioner to the U.S. Army camp at Greenbush, N.Y., during the War of 1812.

The national symbol of "Uncle Sam," which made its first appearance in newspapers during the winter of 1813-14, came from the "U.S." symbol on Wilson's beef barrels, plus the nickname given to him by the troops.

Contract Hog Farming Is Termed 'Mixed Blessing'

Contract farming may be a mixed blessing to hog producers, Paul Zillman of Chicago, director of the American Meat Institute department of livestock, said at a dinner meeting in Florence, S. C.

The dinner, sponsored jointly by Clemson College, the South Carolina Meat Packers Association and the American Meat Institute, was attended by hog producers, meat packers, agricultural extension service specialists and auction market operators.

"Agreements between hog producers and commercial organizations have some definite favorable features," Zillman pointed out. "They stimulate more orderly marketing practices and higher quality products and they can encourage increased meat-type hog production."

However, many persons feel that this practice, sometimes called vertical integration, is a big step toward socialism, Zillman noted. Many farmers are afraid it will take away the control of their operations and make them little more than employees of the organizations with which they sign.

this trio takes to the tank to **WAX** enthusiastic

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The Meat Trail . . .

Ice-Making Structure Collapses, Crashing Through Wilson's Oklahoma City Plant and Killing Eight

A structure above the Oklahoma City plant of Wilson & Co., Inc., used to house ice-making equipment broke loose and plunged down through seven floors of the meat packing plant Tuesday afternoon, March 24, releasing a cloud of searing ammonia gas. Latest reports indicate that at least eight employees were killed and at least 15 injured. There is a possibility that still more workers are buried in the debris, which was piled four stories high in the building.

The plant employs 1,100 persons, but it is not known how many were

explosion apparently was the breaking of ammonia lines as the structure tumbled.

There was a momentary pause as the section smashed into each floor, giving warning to some of the workers. Others were saved by being out of the way while taking a coffee break.

Operations were resumed Wednesday in approximately 75 per cent of the plant, and Wilson reports slaughtering operations are expected to be resumed within the next week or ten days. Balance of the slaughtering operations will be resumed as soon as the



FIRE DEPARTMENTS from Oklahoma City and neighboring town, along with the police department, Red Cross, Salvation Army and many other individuals and companies, worked continuously to vacate plant in orderly manner and aided materially in avoiding an extension in injuries and loss due to crash at the Oklahoma City plant. Late this week the company issued a statement thanking municipal and welfare agencies and employees for their help in rescue work and damage control.

inside the building at the time of the crash. Rescue workers, masked against the ammonia fumes, freed several employees who were trapped in the meat packing plant building.

The cause of the crash is as yet unknown, according to O. W. GAFNEY, plant manager. First reports indicated that the collapse might have been caused by an explosion. Later it was discovered that what sounded like an

firm can restore its damaged facilities. In the meantime, it is anticipated that no prolonged interruption will occur in the processing of product from the plant and normal customer relations will be continued.

Wilson also reported that it will continue to buy livestock on the Oklahoma City market for slaughter at that plant or at some of the other company establishments.

Armour to Halt Operations At Atlanta and Tifton, Ga.

Armour and Company, Chicago, has announced the termination of operations at its Atlanta, Ga., branch house and its Tifton, Ga., plant. B. E. HOOVER, regional vice president, re-

ported the Atlanta branch would shut down by April 17. A slaughtering facility in the area was closed several months ago. The Tifton plant will terminate its slaughtering operations by May 1, and the entire facility will be closed about May 15.

Discontinuation of the two oper-

ations, according to Hoover, is in line with "changing patterns in the merchandising of food products." He indicated that new distribution channels will be substituted.

The Atlanta branch employs approximately 150 persons, and the Tifton plant has about 270 employees. Hoover said the company will try to find other assignments for the Atlanta employees, and JOHN GROSS, general manager of the Tifton plant, reported Armour will attempt to reassign about 70 management personnel now employed at that plant.

Armour's sales branches in Augusta and Columbus, Ga., will not be affected by the shut-downs.

17-Year-Old Check Honored

An uncashed check for \$231.37, dated March 3, 1942, was found in some old papers of the late Mrs. W. W. CARUTH, SR., Dallas philanthropist. The 17-year-old draft was in payment for six hogs purchased by Neuhoft Brothers Packers, Inc., Dallas, from the Caruth farm. Trustees notified the packing firm, which promptly authorized the payment despite the delay.

JOBS

The appointment of JOSEPH E. McELROY as assistant manager of the Dallas branch of The Rath Packing Co. has been announced by H. F. REICH, branch manager. McElroy succeeds HUGH A. THORSON, who has been promoted to manager of the firm's Des Moines branch. McElroy, who joined the Rath organization in 1940, was transferred from Los Angeles where he had been sales supervisor since 1954. Thorson joined Rath at the home office in Waterloo, Ia. in 1934. He was transferred to Dallas in 1938 and was made assistant manager of the branch in 1958.

JOHN J. REIDER has been appointed manager of the grocery sales unit of Swift & Company in Phoenix, Ariz. Reider joined Swift in 1950.

J. E. ROONEY has been appointed district manager for the newly-formed grocery products division of Armour and Company in Cleveland. Rooney has been with Armour 22 years. JAMES J. McPHEE has been appointed assistant district manager.

Three appointments at Shopsy's Foods, Ltd., Toronto, Ont., have been announced by SAMUEL SHOPSOWITZ, president. A. BEN DAVID has been

appointed manager in charge of operations. David has had 20 years of administrative experience in the

kosher and traefe meat business in the Middle East and East Africa. Lou SOBEL has been made supervisor of

chain store sales. Sobel, who has been with Shopsy's nine years, began as a driver-salesman and was previously

Dual Grading Explained to Chicago Packers

Members of the Chicago Meat Packers & Wholesalers Association met recently at Fritzel's Restaurant, Chicago, to hear CHARLES MURPHEY, assistant manager, standardization branch of the Livestock Division of the U. S. Department of Agriculture, speak on the proposed dual grading system for beef being considered by the USDA. (See THE NATIONAL PROVISIONER of February 7, 1959 for an explanation of the proposed dual grading system as explained by JOHN C. PIERCE, JR., of the USDA Livestock Division at the annual convention of the Corn Belt Live Stock Feeders Association).

The Chicago packers listened attentively to Murphey's explanation of the system and objected loudly when he was through speaking. The main objection, voiced by many of the packers, was that the proposed modification system "would place the packer in the position of a policeman." A committee, consisting of IRVING TENENBLAT, vice president



of the association and vice president of Monarch Provision Co.; RAY FRIED, the association counsel; MELVIN GUGGENHEIM, general manager of Guggenheim Provision Co.; LEWIS FRANKEL of L. Fankel Packing Co., and HANK GRAVER of H. Graver Co., was appointed to solicit support from other groups against the proposal.

According to Tenenblat, "The system would hurt cattlemen because the buyer would always try to buy cattle at the lowest price to protect himself against the risk of some animals being at the bottom of the grade. The whole trouble," Teneblat stated, "is that cattle are being overfed. Sixty to 70 per cent of cattle shipped today are overfed

GROUP'S officers are shown at right with guest-speaker Murphey. From left to right: vice president, Robert Costello, vice president, Costello's Corned Beef; vice president, Irving Tenenblat, vice president, Monarch Provision Co.; Charles Murphey, assistant manager, standardization branch, Livestock Division, U. S. Department of Agriculture; president, William Dillon, manager, Fulton st. plant of Hygrade Food Products Corp., and secretary treasurer, Edward Churan, office manager, Illinois Provision Company.



and if the producer would finish them off properly there would be no cutability problem to be concerned with."

The group also brought out that the packer would be compelled to shoulder the entire buying risk of the proposed 12 sub grades since the grade is an unknown factor until the animal is slaughtered. It was claimed that even today the correlation between live and carcass grading runs about 70 per cent—with only four grades to work with, not 12.



supervisor of salesmen and assistant to the sales manager. BRIAN Y. DAVIDSON has been appointed supervisor of salesmen. Davidson has been with the firm 10 years.

A. N. HURTEAU has been transferred to the Seattle sales unit of Swift & Company as manager. Hurteau, who has been with the firm 29 years, was formerly manager of Swift's sales unit in San Diego. DALE C. ANDREW has been appointed to succeed Hurteau in San Diego. Andrew has been with Swift for 31 years, starting in Denver in 1928.

The appointment of GEORGE H. DICKSON as assistant general manager of Canada Packers, Ltd., Toronto, Ont., has been announced by W. F. McLEAN, president. In addition to his new duties, Dickson will continue to act as director of merchandising. Dickson has been employed by the Canadian firm for 22 years.

The appointment of IRV BRONSKA as sales manager for Cleveland and northern Ohio has been announced by J. A. SILBERHORN, vice president of merchandising for The E. Kahn's Sons Co. of Cincinnati. Bronska was formerly district sales manager in Cincinnati, Columbus and Dayton.

PLANTS

What is said to be the first federally approved meat processing plant to be built in Oklahoma in more than 30 years is being constructed in Oklahoma City. The company, Hereford Heaven Brands, was organized in 1953 by three brothers, WOODROW W., C. M. and FRED M. FARHA. The new plant will contain 10,000 sq. ft.



NEW HOG FEEDING program, expected to increase income to the farmer and produce better pork for the consumer, was explained by Dr. Robert Nesheim, director of swine research, Quaker Oats Co., to over 50 leading swine producers of the Canton, O., area at a recent dinner given by The Sugardale Provision Co. Program guarantees farmer a premium, paid in part by Sugardale and Quaker Oats, for raising a higher grade of hogs. Long range objective of feeding idea is to increase pork consumption and increase value and number of hogs raised in the area. William Lavin, vice president of Sugardale, estimated that annual purchases under this program would reach approximately \$10,000,000. Shown above (l. to r.) are Robert Sherm, sales representative, Quaker Oats; Alfred B. Lavin, manager for Sugardale; William Lavin; Dr. Nesheim, and Lester Lemmon, head livestock buyer for the Sugardale firm.

\$300,000 Meat Packing Plant Planned for Chino, Calif.

Plans are now being completed for the new \$300,000 plant to be erected in Chino, Calif., by Chino Valley Meat Packing Co. The plant, which will



FRESHNESS of design and modern appearance of plant is evident in architect's sketch.

be constructed of reinforced concrete and brick, was designed by HARRY H. OLSON and GUY A. BARTOLI, Los Angeles architects.

The Chino Valley concern is headed by FRANK SALTER. The new plant will be established for the slaughter of cattle, calves and sheep and for conduct of a general meat packing business.

of plant and office space, plus a 10,500-cu.-ft. freezer storage annex. Construction of the plant, which is estimated to cost more than \$300,000, is expected to be completed in early June. The firm processes frozen beef steaks, pork, beef and veal chops, veal cutlets and pork sausage.

Fire of unknown origin destroyed the main buildings of the McLeod Packing Co. plant at Valley Falls, Kan., on March 18. The firm is headed by ROBERT McLEOD, president of the Kansas Independent Meat Packers Association. The plant was reasonably insured, but damage will exceed

the coverage, president McLeod said.

John Morrell & Co. has announced the relocation of its Kearny, N. J., office at 232 Belleville Turnpike. The telephone number of the Kearney branch remains Wyman 1-7270.

TRAILMARKS

ROBERT E. PETERS, president of Peters Meat Products, Inc., St. Paul, has been named a director of the newly-formed First Midwest Small Business Investment Co. of Minneapolis. The new investment firm, one of the first two in the nation to be licensed under the Small Business



R. E. PETERS

Investment Act, will provide long-term and equity financing for small businesses in Minnesota, Wisconsin and North and South Dakota.

Legatzke & Phelan, Chicago animal by-products brokerage firm, has moved to larger quarters in rooms 347 and 348 at 327 S. LaSalle st. The telephone number remains HARRISON 7-3295. Partners FRANK LEGATZKE, JR., and JOHN D. PHELAN report they hope to be settled by April 1, the firm's second anniversary.

FRANK LINGO, manager of the agricultural service department of the

Sioux Falls, S. D., plant of John Morrell & Co., has been named treasurer of the Sioux Falls Chamber of Commerce. Lingo has been a member of the Chamber of Commerce for the past 13 years and has served on several committees having to do with the agricultural activities of the Chamber. As treasurer, he will serve as a member of the board of directors.

DR. ROY C. NEWTON will retire April 1 as vice president in charge of research for Swift & Company, Chicago. Upon his retirement, he will direct his attention to food production, raising beef cattle on his farm near Three Rivers, Mich. Dr.



DR. R. C. NEWTON Newton has served with Swift as a scientist for 35 years, 18 of them as vice president of research. Joining Swift in 1924, he served as assistant chief chemist from 1930 to 1932 and from 1932 to 1941 was chief chemist.

DEATHS

WES SHETLER, sales manager for The Sugardale Provision Co., Canton, O., died as a result of an automobile accident. Shetler joined Sugardale in 1920. The widow and three daughters survive Shetler.

PATRICK GRAHAM MARKHAM, general manager of Norris Packing Co., Shelby, N.C., died at the age of 61. Markham had been a salesman for several meat packing firms before joining the Norris organization.



A PIN denoting 50 years of continuous service has been presented to William A. Kleist (left) of Swift & Company, Chicago, by F. J. Townley, vice president in charge of general sales departments of Swift and associated companies. Kleist, who started in the messenger department, will end his long career with the firm this month and will retire on pension. He has served in the general sales operating department since 1932. His son, W. A. Kleist, Jr., is employed by Swift in the transportation department.

Flashes on suppliers

PRESERVALINE MANUFACTURING CO.: This Flemington, N. J.,

firm has announced the election of Mrs. BESSIE R. KENYON as president. She assumes the position held by her late husband, LEE J. KENYON, whose death occurred on March 15. Mrs. Kenyon has been actively engaged in the management of the company's affairs for many years as treasurer, and will continue in this capacity in addition to her duties as president. HERBERT R. KENYON, JR., who has been associated with the firm since the termination of his military service during World War II, has been elected vice president. Kenyon will continue his duties as director of the company's sales and service activities. JAMES RASCOVAR II will continue as a director and secretary of the company. Rascovar has been associated with the firm approximately 20 years. In accepting the office of president, Mrs. Kenyon stated that there would be no changes in the company's policies or operational procedures.



H. R. KENYON, JR.

PEMCO SALES COMPANY, INC.: This New York City firm has been appointed exclusive importer and distributor of PUC colloid mills for the United States and Canada. The mills are manufactured in western Germany by Probst & Class GmbH of Rastatt for wet grinding and milling, emulsifying, homogenizing, dispersing and extracting, in the meat, food and other industries. Over 150 mills are in operation in American and Canadian meat plants. In the meat industry, PUC mills will be offered and serviced through district distributors.

TEE-PAK, INC.: DALE FRYE has been awarded firm's top salesman of the year award and ROBERT SEACHRIST has received the second place award. Seachrist was also named "Rookie of the Year."

SUTHERLAND PAPER CO.: This Kalamazoo, Mich., firm has announced a series of personnel changes within the field sales staff of its food packaging department. S. G. HICKS becomes eastern regional sales manager and ROBERT C. RINEHART has been reassigned to the Detroit territory, replacing the late H. HOUGHTON. JAY MUUSSE will work with Rinehart. RAY COLBERT replaces Rinehart in outstate Michigan, with headquarters in Kalamazoo. W. E. FLANIGAN will take over the Kansas City-Oklahoma City area. Sutherland also announced addition of a new South Texas territory, including New Orleans. WILLIAM W. DOAK will service accounts, with headquarters in Houston.

placing the late H. HOUGHTON. JAY MUUSSE will work with Rinehart. RAY COLBERT replaces Rinehart in outstate Michigan, with headquarters in Kalamazoo. W. E. FLANIGAN will take over the Kansas City-Oklahoma City area. Sutherland also announced addition of a new South Texas territory, including New Orleans. WILLIAM W. DOAK will service accounts, with headquarters in Houston.

EKCO-ALCOA CONTAINERS INC.: The appointment of ROBERT TOOKER as manager-product sales has been announced by R. W. SIMMONS, general sales manager of this Wheeling, Ill., firm. In his new position Tooker will assume responsibility for the exploitation of new and designated products for the company and will be a member of Ekco-Alcoa's product planning committee.

FRICK CO.: DAVID J. WOOD has been appointed assistant sales manager of this Waynesboro, Pa., firm. Wood's duties will be primarily the resale of equipment through franchised connections such as distributors, air conditioning contractors and dealers.

RHODIA, INC.: The appointment of Dr. WALTER C. MEULY as director of research for this New York City firm has been announced by RAYMOND J. PICARD, president. Dr. Meuly was formerly associated with E. I. du Pont de Nemours & Co., Inc., in New Brunswick, N. J., for 35 years



DR. W. C. MEULY

in various capacities, including production manager of the fine chemicals division's New Brunswick plant, and more recently, research associate specializing in organic chemistry at the firm's Jackson laboratory.

J. C. CORRIGAN CO., INC.: This Boston firm has opened up a Chicago sales office at 55 E. Washington st. Telephone number of the new branch is FInancial 6-9086.

CLEAVER-BROOKS CO.: This Milwaukee manufacturer of packaged boilers has announced the appointment of J. MEL BROWN Co., 2046 South 11th East st., Salt Lake City 6, Utah. His sales territory will include the states of Utah and Nevada, counties in southwestern Wyoming and central and southern Idaho. Brown will also cover the county of Malheur in Oregon.

Improved Income Reported By International Packers

Consolidated net income of International Packers, Ltd., Chicago, and foreign subsidiaries in 1958 amounted to \$7,427,756 expressed in U. S. currency, or \$2.68 per share on 2,773,180 shares outstanding. H. H. Luning, president, and A. Thomas Taylor, board chairman, said in the company's annual report. In 1957 earnings were \$3,258,881, or \$1.72 per share on 1,890,680 shares. The U. S. dollar value of consolidated sales was \$377,000,000 in 1958, compared with \$218,200,000 in 1957.

Parent company net income reached \$2,202,105, or \$.97 per share, in 1958, during which year no dividends were received from foreign subsidiaries because of working capital requirements of foreign operations, Luning and Taylor noted. Net income in 1957 amounted to \$1,777,087, or \$.94 per share, including dividends from foreign subsidiaries at \$.45 per share.

The statistics include the results of the foreign meat and other food processing and distributive outlets which were acquired from Armour and Company during the year in exchange for 885,000 shares of International Packers stock.

Those properties are proving to be valuable assets and integration of their operations with those of previously held units is progressing successfully, Luning and Taylor reported. It is felt that substantial savings can thus be achieved in operation, administration and marketing, they said.

Substantial depreciation in the free

exchange rates of Argentine and Brazilian currencies during 1958 resulted in an unrealized exchange loss of \$4,142,639, which was charged in part to reserves and the remainder to retained earnings of the foreign subsidiaries involved.

World demand for meat protein, especially beef, has continued to expand so that the company's problem has been more one of available supply than of marketing, the executives explained. The more realistic attitude shown recently by governments, particularly Argentina, which for many years rigidly controlled the meat packing industry has been very encouraging, they said. Developments toward commercial freedom and the establishment of the free rate of exchange for export from both Argentina and Brazil should strengthen the economies of those countries and benefit the meat packing industry.

Federal Meat Inspection Granted to Two Companies

The Meat Inspection Division of the U.S. Department of Agriculture has announced that the following two companies have been granted federal meat inspection:

Betty K's Superior Foods, Inc., 43 Sugarloaf st., South Deerfield, Mass., and Popular Markets, Inc., 241 Weston st., Hartford, Conn.

The MID has also announced that meat inspection has been withdrawn from the following four processing establishments:

Swift & Company, 300 S. Eutaw st., Baltimore; C. Finkbeiner, Inc., 900

High st., Little Rock, Ark.; Marhoefer Packing Co., Inc., 6634 Vine st., Cincinnati, and G. F. Heublein & Bro., Inc., 270 New Park ave., Hartford.

Meat inspection has been extended at G. S. W. Packing Co., 3501 Emery st., Los Angeles, to include its subsidiary Emery Land Corp.

Seaway Will Permit Big Ham Shipment to Cleveland

A shipment of 5,000 Dutch hams destined for Cleveland, O., will be one of the biggest ever received in that city when it arrives via the new St. Lawrence Seaway in April on the Byklefjell, a 435-ft. vessel of the Fjell Oranje Line out of Rotterdam.

In the past, small foreign flaggers were able to carry only 1,000 to 2,000 hams. The Byklefjell, of 8,490 dead-weight tons, was barred from the Great Lakes last season because of width limitations. It is scheduled to sail from Rotterdam on March 28, arriving in Cleveland about April 26.

Broker for the ham shipment, which is marked for the northern Ohio market, is Myers Meat Co., situated in the Northern Ohio Food Terminal in Cleveland. Frederick B. Cooper Co. of New York is the direct importer.

Cold Storage Hide Stocks

Hides and pelts held in cold storage on February 28 totaled 63,299,000 lbs., according to the U. S. Department of Agriculture. This volume compared with 67,190,000 lbs. in stock a month earlier, 88,035,000 lbs. a year ago, and the five-year average of 84,083,000 lbs. as of February 28.

Canadian Company Concentrates on Sausage [Continued from page 18]

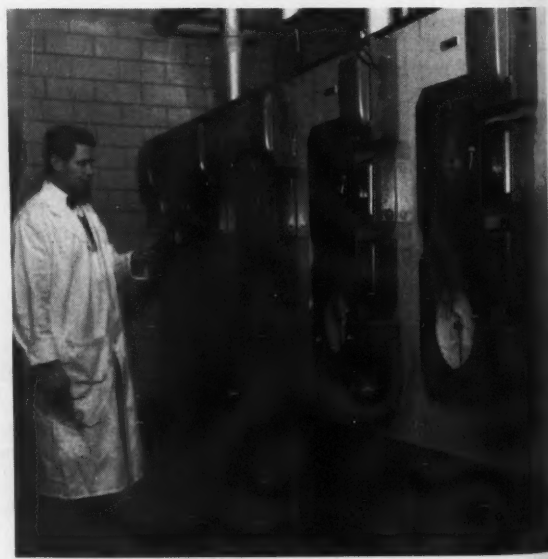
hopper. An additional advantage of the unit is that safety is improved because hand tamping is impossible on account of the length of reach involved.

The plant has a pork cutting line which handles about 300 hogs per week. A Bettcher circular knife is used to retrim neck and loin bones.

A test kitchen under the charge of Tom Bednarz, purchasing agent, is located in a corner of the main packaging room. Some of the firm's product is prepared daily in this kitchen for taste and quality evaluation by the management group. For a broader taste survey the firm serves the product in its modern cafeteria for plant employees. Since most of Bourassa employees come from French-Canadian families, it is felt that this group is representative of French taste in meat products.

The basement of the plant houses the garage and machine shop. The firm distributes throughout Quebec with its fleet of 27 vehicles, all of which are equipped with cold plates. Two mechanics service the fleet. The machine shop is equipped with metal and wood working machines for repair and maintenance work.

Manufacturing and packaging rooms in the Bourassa plant are tiled to ceiling height.



SUPERVISOR Bob Murphy compares processing time reported to him with the curve registered on the smokehouse recorder.

ALL MEAT . . . output, exports, imports, stocks

Meat Output Down; Equal To Last Year

Meat production under federal inspection for the week ended March 21 declined 8 per cent to 363,000,000 lbs. from 394,000,000 lbs. for the previous week, but was about equal to volume produced in the same period of 1958. Slaughter of all livestock was down from the previous week, with only that of hogs and sheep larger than last year. Cattle kill numbered about 35,000 head below last year, while that of hogs numbered about 193,000 head, or 14 per cent smaller than the previous week, but was about 82,000 head, or 7 per cent above a year earlier. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)	
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.
Mar. 21, 1959	295	174.0	1,225	166.2
Mar. 14, 1959	303	181.2	1,418	190.0
Mar. 22, 1958	330	183.1	1,143	155.0

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Mar. 21, 1959	87	9.1	240	13.3	363
Mar. 14, 1959	91	9.5	266	13.4	394
Mar. 22, 1958	120	12.7	241	12.1	363

1950-59 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.
1950-59 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHT AND YIELD (LBS.)

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Mar. 21, 1959	1,045	590	234	136
Mar. 14, 1959	1,058	598	233	134
Mar. 22, 1958	1,010	555	233	136

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD.	
	Live	Dressed	Live	Dressed	Per cwt.	Mil. lbs.
Mar. 21, 1959	185	105	104	51	—	40.3
Mar. 14, 1959	185	104	105	51	—	46.7
Mar. 22, 1958	188	106	104	50	14.1	37.5

AMI PROVISION STOCKS

Provision stocks as reported to the American Meat Institute totaled 172,400,000 lbs. on March 14. This volume was up 35 per cent from 128,000,000 lbs. in stock a year earlier.

Stocks of lard and rendered pork fat totaled 44,400,000 lbs. for a 35 per cent gain over the 25,900,000 lbs. in stock about a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks before and a year earlier.

	Mar. 14 stocks as percentages of inventories on	Feb. 28	Mar. 15
HAMS:	1959	1958	
Cured, S.P.-D.C.	113	105	
Frozen for cure, S.P.-D.C.	86	134	
Total hams	95	121	
PICNICS:			
Cured, S.P.-D.C.	64	100	
Frozen for cure, S.P.-D.C.	100	151	
Total picnics	95	146	
BELLIES:			
Cured, D.S.	106	147	
Frozen for cure, D.S.	107	67	
Cured, S.P.-D.C.	92	106	
Frozen for cure, S.P.-D.C.	114	136	
OTHER CURED MEATS:			
Cured and in cure	102	140	
Frozen for cure	105	176	
Total other	103	159	
FAT BACKS:			
Cured, D.S.	97	159	
FRESH FROZEN:			
Loins, spareribs, neckbones, trimmings, other—Total	101	169	
TOT. ALL PORK MEATS	103	135	
LARD & R.P.F.	100	171	

MEAT EXPORTS

U. S. exports of meat products in January 1959-58 are listed below as follows:

	January 1959	January 1958
EXPORTS (Domestic)—	Pounds	Pounds
Beef and veal—		
Fresh or frozen (except canned)	914,141	549,889
Pickled or cured (except canned)	831,271	1,456,718
Pork—		
Fresh or frozen (except canned)	820,625	440,412
Hams and shoulders, cured or cooked	1,308,346	1,569,769
Bacon	915,968	411,205
Pork, pickled, salted or otherwise cured	1,584,694	1,040,978
Sausage, bologna & frank- furters (except canned)	135,167	154,737
Meat and meat products (except canned)	900	41,863
Beef and pork livers, fresh or frozen	4,719,290	3,289,344
Beef tongues, fresh or frozen	1,808,980	1,159,472
Variety meats (except canned)	1,032,073	670,623
Meat specialties, frozen.	599,048	211,870
Canned meats—		
Beef and veal	173,453	245,258
Sausage, bologna and frankfurters	89,399	405,643
Hams and shoulders	54,561	73,550
Pork, canned	327,717	343,732
Meat and meat products	292,755	804,516
Lamb and mutton (except canned)	93,927	130,665
Lard (includes rendered pork fat)	42,149,467	32,904,573
Shortenings, animal fat (excl. lard)	61,865	86,198
Tallow, edible	412,570	444,230
Tallow, inedible	112,527,410	82,919,949
Inedible animal oils	381,242	157,753
Inedible animal greases and fats	7,081,255	6,076,258

Compiled from official Bureau of the Census records.

Says New Zealand Will Not Stop Lamb Shipments To U.S.

The New Zealand Meat Board will reject the request by California lamb producers that New Zealand suspend all lamb shipments to America for several months, a press report from that country indicated.

A spokesman said the board believes the small quantity of lamb New Zealand sends to the United States has no effect on the market here. He added that the decline in prices is seasonal and not the result of shipments from overseas.

New Zealand intends neither to flood the American market nor to stop the small shipments it sends every few weeks. The spokesman added that American producers cannot meet the demand for lamb in their own country.

OMAHA FRESH MEATS

(Carlots, cwt.)

Omaha, Mar. 25, 1959

Choice steer carc., 6/700 lbs.	\$45.25@46.25
Choice steer carc., 7/800 lbs.	44.25@45.25
Choice steer carc., 8/900 lbs.	43.75@44.25
Choice heifer carc., 5/600 lbs.	44.00
Choice heifer carc., 6/700 lbs.	43.50
Good heifer carc., 5/700 lbs.	41.00

CANADIAN SLAUGHTER

Inspected slaughter of livestock in Canada in Feb., 1959-58, as reported by the Canadian Department of Agriculture:

	Feb. 1959 Head	Feb. 1958 Head
Cattle	116,203	135,427
Calves	33,247	35,582
Hogs	618,001	419,725
Sheep	26,860	25,774

Average dressed weights of live-stock were as follows:

	Feb. 1959 lbs.	Feb. 1958 lbs.
Cattle	527.6	519.5
Calves	138.9	138.5
Hogs	160.7	161.1
Sheep	45.7	46.3

Meat Index Fraction Lower

Meat prices settled back in the week ended March 17, after edging upward for a couple weeks. The wholesale price index on meats, as calculated by the Bureau of Labor Statistics, settled to 99.0 from 99.3 for the previous week. The average commodity price index at 119.4 was up from 119.3 for the previous week. The same indexes for the corresponding week last year were 106.1 and 119.7, respectively. Current indexes were calculated on the basis of the 1947-49 average of 100 per cent.

PROCESSED MEATS . . . SUPPLIES

February Meat Food Processing, Canning Up Moderately From Volume Last Year

MEAT processors under federal inspection raised the volume of their operations in February to 1,357,503,000 lbs. from 1,225,532,000 lbs. in the same four weeks last year. Processing of most of the major items was up, with the largest rate of gain in pork products.

Production of sausage was increased

to 120,705,000 lbs. from 117,330,000 lbs. last year. Volume of meat loaves, head cheese, chili, etc., at 13,947,000 lbs. was down from 14,651,000 lbs. in February 1958. Processors handled 39,347,000 lbs. of steaks, chops and roasts for a small drop from 40,095,000 lbs. last year.

The increase in processing of pork

products was uneven, with that of sliced bacon at 72,168,000 lbs. up about 10 per cent compared with 64,885,000 lbs. last year, and volume of rendered lard rose by about 25 per cent to 175,720,000 lbs. from 139,593,000 lbs.

In canning, volume in 3 lbs. and larger cans totaled 45,580,000 lbs. as against 41,918,000 lbs. last year, and in the smaller containers, 147,285,000 lbs. compared with 133,997,000 lbs. in February 1958.

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—FEBRUARY 1 THROUGH 28, 1959 COMPARED WITH LIKE PERIOD, FEBRUARY 2 THROUGH MARCH 1, 1958

	Feb. 1-28 1959	Feb. 2-Mar. 1 1958	9 Weeks 1959	9 Weeks 1958
Placed in cure—				
Beef	11,117,000	11,480,000	22,836,000	20,650,000
Pork	253,684,000	225,969,000	531,896,000	535,716,000
Other	66,000	94,000	119,000	238,000
Smoked and/or dried—				
Beef	3,290,000	2,923,000	7,697,000	9,812,000
Pork	172,978,000	155,123,000	369,377,000	369,770,000
Cooked meat—				
Beef	6,787,000	6,325,000	13,922,000	15,221,000
Pork	19,276,000	18,597,000	39,541,000	43,623,000
Other	155,000	263,000	330,000	544,000
Sausage—				
Fresh finished	25,715,000	19,082,000	49,246,000	44,321,000
To be dried or semi-dried	9,701,000	9,471,000	20,098,000	21,594,000
Frank's, wieners	42,332,000	44,205,000	89,835,000	101,526,000
Other, smoked, or cooked	42,957,000	44,574,000	90,395,000	102,033,000
Total sausage	120,705,000	117,330,000	249,574,000	269,474,000
Loaf, head cheese, chili, jellied products	13,947,000	14,651,000	29,465,000	33,426,000
Steaks, chops, roasts	39,347,000	40,095,000	82,519,000	92,628,000
Meat extract	125,000	92,000	290,000	417,000
Sliced bacon	72,168,000	64,885,000	158,706,000	154,473,000
Sliced, other ¹	18,306,000	16,575,000	37,639,000	40,831,000
Hamburger	13,850,000	12,824,000	27,769,000	28,583,000
Miscellaneous meat product	15,809,000	8,784,000	31,313,000	20,256,000
Lard, rendered	175,720,000	139,593,000	358,519,000	340,127,000
Lard, refined	120,378,000	112,785,000	257,828,000	255,637,000
Oil stock	5,501,000	5,643,000	11,690,000	11,262,000
Edible tallow	27,650,000	20,925,000	57,944,000	50,650,000
Compound containing animal fat	60,965,000	58,413,000	124,104,000	125,080,000
Oleomargarine containing animal fat	9,402,000	7,199,000	18,644,000	15,733,000
Canned product (for civilian use and Dept. of Defense)	196,457,000	183,964,000	399,416,000	416,935,000
Totals*	1,357,503,000	1,225,532,000	2,831,399,000	2,854,134,000

*These figures represent "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

¹Includes sliced dried beef, sliced sausage, loaves, etc.

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN FOUR-WEEK PERIOD, FEBRUARY 1 THROUGH 28, 1959

	Pounds of Finished Product—	Consumer
	Slicing and Packages	Institutional or Shelf
	Sizes (3 lbs. or over)	Sizes (under 3 lbs.)
Luncheon meat	12,104,000	9,757,000
Canned hams	24,329,000	461,000
Cornd beef hash	369,000	5,777,000
Chili con carne	739,000	10,811,000
Viennas	302,000	4,383,000
Frank's, wieners		
In brine	16,000	304,000
Deviled ham		983,000
Other potted or deviled meat food products		1,784,000
Tamales	181,000	2,439,000
Sliced dried beef	27,000	221,000
Chopped beef		659,000
Meat stew (all product)	192,000	11,433,000
Spaghetti meat products	319,000	7,222,000
Tongue (other than pickled)	52,000	141,000
Vinegar pickled products	643,000	1,171,000
Bulk sausage		789,000
Hamburger, roasted or corned beef, meat and gravy	679,000	2,025,000
Soups	1,793,000	55,207,000
Sausage in oil	511,000	284,000
Tripe		462,000
Brains		185,000
Loins and picnics	2,415,000	139,000
All other meat with meat and/or meat by-products—20% or more	284,000	7,022,000
Less than 20%	603,000	25,600,000
Totals	45,580,000	147,285,000

DOMESTIC SAUSAGE

Pork sausage, bulk, (lcl. lb.)	
in 1-lb. roll	33 1/2 @ 58 1/2
Pork saus., a.c., 1-lb. pk. 51 @ 57	
Frank's, a.c., 1-lb. pk. 63 1/2 @ 72	
Frank's, skinless, 1-lb. package	49 @ 50
Bologna, ring (bulk)	48 1/2 @ 55
Bologna, art. cas., bulk. 41 @ 45	
Bologna, a.c., sliced, 6-7 oz. pk., doz.	2.77 @ 3.60
Smoked liver, n.c., bulk. 49 1/2 @ 58	
Smoked liver, a.c., bulk. 41 @ 45	
Polish saus., self-serv. .73 @ 81	
New Eng. lunch spec. .60 @ 74	
New Eng. lunch spec. sliced, 6-7 oz. doz.	3.84 @ 4.92
Olive loaf, bulk	45 1/2 @ 52
O.L., sliced 6-7 oz., doz.	2.88 @ 3.84
Blood, tongue, n.c.	68
Blood, tongue, a.c.	45 1/2 @ 64
Pepper loaf, bulk	49 1/2 @ 63 1/2
P.L., sliced 6 oz., doz.	3.15 @ 4.50
Pickle & pimento loaf	42 1/2 @ 52
P. & P. loaf, sliced, 6-7 oz., dozen	2.88 @ 3.60

DRY SAUSAGE

Cervelat, ch. hog bungs	1.00 @ 1.02
Thuringer	62 @ 64
Farmer	84 @ 86
Holsteiner	72 @ 74
Salami, B.C.	92 @ 94
Salami, Genoa style	1.02 @ 1.04
Salami, cooked	51 @ 53
Pepperoni	85 @ 87
Sicilian	94 @ 96
Goteberg	84 @ 86
Mortadella	58 @ 60

SEEDS AND HERBS

(lcl., lb.)	Whole	Ground
Caraway seed	22	27
Cominos seed	52	57
Mustard seed		
fancy	23	
yellow Amer.	17	
Oregano	41	50
Coriander		
Morocco No. 1	20	24
Morjoran, French	55	64
Sage, Dalmatian, No. 1	56	64

SPICES

(Basis Chicago, original barrels, bags, bales)

	Whole	Ground
All-spice, prime	86	96
Resifted	99	1.01
Chili pepper	53	
Chili powder	53	
Cloves, Zanzibar	59	64
Ginger, Jam. unbl.	62	67
Mace, fancy Banda	3.50	3.00
West Indies		
East Indies	3.20	
Mustard flour, fancy, No. 1	38	
West Indies nutmeg	2.30	
Paprika, Amer. No. 1	55	
Paprika, Spanish	90	
Cayenne pepper	61	
Pepper:		
Red, No. 1	52	
White	58	63
Black	40	44

SAUSAGE CASINGS

(lcl. prices quoted to manufacturers of sausage)	
Beef rounds: (Per set)	
Clear, 29/35 mm.	1.15 @ 1.25
Clear, 35/38 mm.	1.05 @ 1.20
Clear, 35/40 mm.	.85 @ 1.05
Clear, 38/40 mm.	1.05 @ 1.10
Clear, 40/44 mm.	1.20 @ 1.30
Clear, 44 mm./up	1.85 @ 1.95
Not clear, 44 mm./dn.	.75 @ .85
Not clear, 44 mm./up.	.85 @ .95
Beef weasands: (Each)	
No. 1, 24 in./up	14 @ 17
No. 1, 22 in./up	10 @ 15
Beef middles: (Per set)	
Ex. wide, 2 1/4 in./up.	3.60 @ 3.85
Spec. wide, 2 1/4 in.	2.45 @ 2.60
Spec. med. 1 1/2 in.	1.55 @ 1.65
Narrow, 1 1/2 in./dn.	1.15 @ 1.20
Beef bung caps: (Each)	
Clear, 5 in./up	25 @ 30
Clear, 4 1/2 inch	20 @ 25
Clear, 4 1/4 inch	14 @ 16
Clear, 3 1/2 inch	12 @ 14
Not clear, 4 1/2 inch/up.	13 @ 15
Beef bladders, salted: (Each)	
7 1/2 inch/up, inflated	20
6 1/2-7 1/2 inch, inflated	15
5 1/2-6 1/2 inch, inflated	13 @ 14
Pork casings: (Per pack)	
29 mm./down	4.40 @ 5.00
29/32 mm.	4.30 @ 4.40
32/35 mm.	3.20 @ 3.30
35/38 mm.	2.40 @ 2.50
38/44 mm.	2.10 @ 2.20

Hog bungs: (Each)	
Sow, 34 inch cut	62 @ 67
Export, 34 in. cut	53 @ 56
Large prime, 34 in.	40 @ 42
Med. prime, 34 in.	36 @ 38
Small prime	30 @ 32
Middles, cap off	60 @ 70
Hog skips	7 @ 10
Hog runners, green	20 @ 25

Sheep casings: (Per hank)	
26/28 mm.	5.80 @ 6.00
24/26 mm.	5.85 @ 5.90
22/24 mm.	4.75 @ 5.25
20/22 mm.	3.90 @ 4.25
18/20 mm.	2.70 @ 3.25
16/18 mm.	1.50 @ 2.30

CURING MATERIALS

Nitrite of soda, in 400-lb. Cwt.	
bbi, del. or f.o.b. Chgo.	\$11.98
Pure refined gran.	5.65
Pure refined powdered nitrate of soda	8.05
Salt, paper sacked, f.o.b. Chgo. gran. carlots, ton	30.50
Rock salt in 100-lb. bags, f.o.b. whse. Chgo.	28.50
Sugar	
Raw, 96 basis, f.o.b. N. Y.	5.78
Refined standard cane gran. basis (del'd)	8.60
Packers curing sugar, 100-lb. bags, f.o.b. Reserve, less 2%	8.70
Dextrose, regular:	
Cerelose, (carlots, cwt.)	7.40
Ex-warehouse, Chicago	7.61

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

Mar. 24, 1959

WHOLESALE FRESH MEATS CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Prime, 700/800	none qtd.
Choice, 500/600	46½
Choice, 600/700	46½
Good, 500/600	45
Good, 600/700	43½
Bull	40½@41
Commercial cow	37
Canner-cutter cow	36½

PRIMAL BEEF CUTS

Prime: (Lb.)	
Rounds, all wts.	55½
Trimmed loins.	
50/70 lbs. (icl.)	1.05@1.10
Square chuck.	
79/90 lbs.	43½@44n
Arm chucks, 80/110.	41½@42¼
Ribs, 25/35 (icl)	74 @80
Briskets (icl)	32 @33
Navel, No. 1	15 @15½
Franks, rough No. 1.	16½@16¾

Choice:	
Hindqtrs., 5/800	54½
Foreqtrs., 5/800	39
Rounds, 70/90 lbs.	53
Trimmed loins, 50/70	
lbs. (icl)	77 @83
Square chuck.	
70/90 lbs.	43½@44n
Arm chucks, 80/110.	41½@42¼
Ribs, 25/35 (icl)	57 @63
Brisket (icl)	32 @33
Navel, No. 1	15 @15½
Franks, rough No. 1.	16½@16¾
Good, (all wts.):	
Rounds	51 @52
Sq. chucks	41 @42
Briskets	30 @31
Ribs	50 @53
Loins	66 @68

COW & BULL TENDERLOINS

C&C grade, fresh	Job lots
Cow, 3 lbs./down	80¢ 85
Cow, 4 lbs.	95¢1.00
Cow, 4 1/2 lbs.	1.05@1.10
Cow, 5 lbs./up	1.18@1.25
Bull, 5 lbs./up	1.18@1.25

BEEF HAM SETS

Insid. 12/up, lb.	60@61½
Outsid. 8/up, lb.	58@59
Knuckles, 7½/up, lb.	60@61½

n=nominal, b=bid

BEEF PRODUCTS

Frozen, carlots, lb.)

Tongues, No. 1, 100's..	32n
Tongues, No. 2 100's..	30¾n
Hearts, regular, 100's..	19
Livers, regular, 35/50's	27n
Livers, selected, 35/50's	31n
Lips, scalded, 100's..	10¾n
Lips, unscaled, 100's..	12n
Tripe, scalded, 100's..	7
Tripe, cooked, 100's..	8
Melts	7
Lungs, 100's	8¾
Udders, 100's	5n

FANCY MEATS

(icl prices, lb.)

Beef tongues:	
corned, No. 1	42
corned, No. 2	39
Veal breads, 6/12 oz.	1.14
12 oz./up	1.28
Calf tongues, 1-lb./dn.	30
Oxtails, fresh select	25 @26

BEEF SAUS. MATERIALS

FRESH

Canner-cutter cow meat, (Lb.)	
barrels	49n
Bull meat, boneless, barrels	53
Beef trimmings, 75/85% barrels	35n
Beef trimmings, 85/95% barrels	42 @44
Boneless chucks, barrels	49½
Beef cheek meat, trimmed, barrels	34½n
Beef head meat, bbis.	32n
Veal trimmings, boneless, barrels	46

VEAL—SKIN OFF

(icl carcass prices, cwt.)

Prime, 90/120	\$57.00@59.00
Prime, 120/150	56.00@59.00
Choice, 90/120	50.00@53.00
Choice, 120/150	49.00@52.00
Good, 90/150	45.00@48.00
Com'l. 90/190	41.00@43.00
Utility, 90/190	37.00@39.00
Cull, 60/125	32.00@34.00

CARCASS LAMB

(icl prices, cwt.)

Prime, 35/45	\$45.00@47.00
Prime, 45/55	41.00@43.00
Prime, 55/65	39.00@41.00
Choice, 35/45	45.00@46.00
Choice, 45/55	41.00@42.00
Choice, 55/65	38.00@39.00
Good, all wts.	36.00@38.00

NEW YORK

Mar. 24, 1959

WHOLESALE FRESH MEATS BEEF CARCASS CUTS

Steer: (Non-locally dr., cwt.)

Prime, carc., 6/700.	\$51.00@54.00
Prime, carc., 7/800.	51.50@53.50
Choice, carc., 6/700.	46.50@48.00
Choice, carc., 7/800.	45.50@47.50
Good, carc., 5/800.	43.00@45.00
Good, carc., 6/700.	43.50@45.00
Hinds, pr., 6/700.	64.00@67.00
Hinds, pr., 7/800.	63.00@66.00
Hinds, ch., 6/700.	55.00@60.00
Hinds, ch., 7/800.	54.00@59.00
Hinds, gd., 6/700.	52.00@58.00
Hinds, gd., 7/800.	51.00@55.00

BEEF CUTS

(Locally dressed, lb.)

Prime steer:	
Hindqtrs., 600/70063 @70
Hindqtrs., 700/80065 @69
Hindqtrs., 800/90064 @68
Rounds flank off53½@58
Rounds, diamond bone	
flank off54 @58
Short loins, untrim.	1.06@1.18
Short loins, trim.	1.23@1.36
Flanks18 @22
Ribs (7 bone cut)68 @72
Arm chucks43 @47
Briskets34 @41
Plates16½@19

Choice steer:	
Hindqtrs., 600/70053 @61
Hindqtrs., 700/80056 @60
Hindqtrs., 800/90055 @57
Rounds, flank off53 @57
Rounds, diamond bone	
flank off54 @58
Short loins, untrim.74 @84
Short loins, trim.93 @1.08
Flanks18 @21
Ribs (7 bone cut)57 @63
Arm chucks39 @42
Briskets33 @44
Plates16 @19

NEW YORK RECEIPTS

Receipts reported to the USDA Marketing Service, week ended Mar. 21, 1959, with comparisons.

STEER AND HEIFER: Carcasses	
Week ended Mar. 21	12,718
Week previous	11,237

COW:	
Week ended Mar. 21	742
Week previous	819

BULL:	
Week ended Mar. 21	224
Week previous	213

VEAL AND CALF:	
Week ended Mar. 21	12,438
Week previous	9,508

LAMB:	
Week ended Mar. 21	30,542
Week previous	30,928

MUTTON:	
Week ended Mar. 21	90
Week previous	210

HOG AND PIG:	
Week ended Mar. 21	23,752
Week previous	23,585

BEEF CUTS: Lbs.	
Week ended Mar. 21	336,526
Week previous	280,153

VEAL AND CALF CUTS:	
Week ended Mar. 21
Week previous

LAMB AND MUTTON:	
Week ended Mar. 21	8,116
Week previous	250

PORK CUTS:	
Week ended Mar. 21	2,039,222
Week previous	2,960,885

OFFAL:	
Week ended Mar. 21	354,326
Week previous	407,310

BEEF TRIMMINGS:	
Week ended Mar. 21	32,000
Week previous	32,000

BEEF CURED:	
Week ended Mar. 21	19,905
Week previous	444,718

PORK CURED AND SMOKED:	
Week ended Mar. 21	506,047
Week previous	411,877

LARD AND PORK FAT:	
Week ended Mar. 21	3,832
Week previous	13,500

FANCY MEATS

(icl prices)

Veal breads, 6/12 oz.	1.20
12 oz./up	1.35
Beef livers, selected	41
Beef kidneys	25
Oxtails, ¾-lb. frozen	21

LAMB

(Carcass prices, cwt.)

Prime, 45/dn.	\$44.00@49.00
Prime, 45/55	42.50@43.00
Prime, 55/65	41.00@44.00
Choice, 45/dn.	44.00@49.00
Choice, 45/55	42.00@48.00
Choice, 55/65	40.00@42.00
Good, 45/dn.	42.00@45.00
Good, 45/55	41.00@44.00
Good, 55/65	40.00@43.00

(Non-local)

Prime, 45/dn.	41.00@46.00
Prime, 45/55	40.00@44.00
Prime, 55/65	38.00@41.00
Choice, 45/dn.	40.00@44.00
Choice, 45/55	38.00@42.00
Choice, 55/65	37.50@42.00
Good, 45/dn.	38.00@40.00
Good, 45/55	37.00@39.00
Good, 55/65	36.00@38.00

VEAL—SKIN OFF

(Carcass prices) (Non-local)

Prime, 90/120	59.00@64.00
Prime, 120/150	58.00@63.00
Choice, 90/120	49.00@56.00
Choice, 120/150	48.00@55.00
Good, 90/down	44.00@49.00
Good, 90/150	45.00@50.00
Stand., 90/down	42.00@44.00
Stand., 90/150	42.00@45.00
Calif. 200/dn., ch.	46.00@50.00
Calif. 200/dn., gd.	43.00@47.00
Calif. 200/dn., std.	41.00@44.00

LOCAL SLAUGHTER

CATTLE: Head	
Week ended Mar. 21	10,784
Week previous	10,976

CALVES:	
Week ended Mar. 21	10,934
Week previous	9,968

HOGS:	
Week ended Mar. 21	48,820
Week previous	48,919

SHEEP:	
Week ended Mar. 21	36,801
Week previous	37,142

PHILA. FRESH MEATS

Mar. 24, 1959

STEER CARCASS: (Local, cwt.)	
Choice, 5/700	\$47.50@49.00
Choice, 7/800	46.50@48.50
Good, 5/800	44.00@46.50

Hinds, ch., 140/170.	55.00@56.00
Hinds, gd., 140/170.	51.00@54.00
Rounds, choice	54.00@56.00
Rounds, good	52.00@54.00
Full loin, choice	55.00@57.00
Full loin, good	51.00@54.00
Ribs, choice	57.00@60.00
Ribs, good	52.00@55.00
Armchucks, ch.	41.00@43.00
Armchucks, gd.	41.00@43.00

STEER CARCASS: (non-local, cwt.)	
Choice, 5/700	47.00@48.00
Choice, 7/800	46.50@47.50
Good, 5/800	44.00@46.00

Hinds, ch., 140/170.	55.00@57.00
Hinds, gd., 140/170.	51.00@54.00
Rounds, choice	54.00@56.00
Rounds, good	52.00@54.00
Full loin, choice	55.00@57.00
Full loin, good	51.00@54.00
Ribs, choice	58.00@60.00
Ribs, good	52.00@55.00
Armchucks, ch.	40.00@42.00
Armchucks, gd.	40.00@42.00

VEAL CARC. LB.: Local West	
Prime, 90/150	54@56 n.q.
Choice, 90/150	53@56 53@56
Good, 50/90	50@53 49@52
Good, 90/120	50@53 50@53

LAMB CARC. LB.: Local West	
Prime, 30/45	46@50 46@49
Prime, 45/55	44@48 43@47
Choice, 30/45	46@50 46@49
Choice, 45/55	44@48 43@47
Good, 30/45	42@45 42@46
Good, 45/55	40@44 40@43

STEER CARCASS: (non-local, cwt.)	
Choice, 5/700	47.00@48.00
Choice, 7/800	46.50@47.50
Good, 5/800	44.00@46.00

Hinds, ch., 140/170.	55.00@57.00
Hinds, gd., 140/170.	51.00@54.00
Rounds, choice	54.00@56.00
Rounds, good	52.00@54.00
Full loin, choice	55.00@57.00
Full loin, good	51.00@54.00
Ribs, choice	58.00@60.00
Ribs, good	52.00@55.00
Armchucks, ch.	40.00@42.00
Armchucks, gd.	40.00@42.00

VEAL CARC. LB.: Local West	
Prime, 90/150	54@56 n.q.
Choice, 90/150	53@56 53@56
Good, 50/90	50@53 49@52
Good, 90/120	50@53 50@53

LAMB CARC. LB.: Local West	
Prime, 30/45	46@50 46@49
Prime, 45/55	44@48 43@47
Choice, 30/45	46@50 46@49
Choice, 45/55	44@48 43@47
Good, 30/45	42@45 42@46
Good, 45/55	40@44 40@43

STEER CARCASS: (non-local, cwt.)	
Choice, 5/700	47.00@48.00
Choice, 7/800	46.50@47.50
Good, 5/800	44.00@46.00

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, Mar. 25, 1959)

SKINNED HAMS			BELLIES		
F.F.A. or fresh	Frozen		F.F.A. or fresh	Frozen	
42 1/4	10/12	42 1/4	28 1/2	6/8	28 1/2
40 1/4	12/14	40 1/4	28	8/10	28
38 1/4	14/16	38 1/4	28 1/2	10/12	28 1/2
38	16/18	38	28 1/2	12/14	28 1/2
37 1/4	18/20	37 1/4	26 1/2	14/16	26 1/2
36 1/4	20/22	36 1/4	25 1/2	16/18	25 1/2
36 1/4	22/24	36 1/4	23 1/2	18/20	23 1/2
36 1/4	24/26	36 1/4			
36	25/30	36			
33 1/2	25/up, 2's in.	33 1/2			
PICNICS			FAT BACKS		
F.F.A. or fresh	Frozen		Frozen or fresh	Cured	
25	4/6	25	6 1/4	6/8	6 1/4
23 1/4	6/8	23 1/4	6 1/4	8/10	7 1/4
23 1/4	8/10	23 1/4	6 1/4	10/12	7 1/4
23 1/4	10/12	23 1/4	7 1/4	12/14	8 1/4
22 1/2	12/14	22 1/2	8 1/4	14/16	9 1/4
22 1/2	8/up, 2's in.	22	10 1/4	16/18	11 1/4
			10 1/4	18/20	11 1/4
			10 1/4	20/25	11 1/4

FRESH PORK CUTS			OTHER CELLAR CUTS		
Job Lot	Car Lot		Frozen or fresh	Cured	
42	Loins, 12/dn.	42	11	Sq. Jowls, boxed	n.q.
41	Loins, 12/16	40 1/4	10	Jowl Butts, loose	11n
39 1/4	Loins, 16/20	39 1/4	11	Jowl Butts, boxed	n.q.
38 1/4	Loins, 20/up	38 1/4			
32 1/2	Butts, 4/8	30 1/2			
30	Butts, 8/up	29			
30	Butts, 8/dn.	29			
28 1/2	Ribs, 3/dn.	28 1/2			
28	Ribs, 3/5	28			
22	Ribs, 5/up	21 1/4			

n—nominal, b—bid, a—asked.

LARD FUTURES PRICES

(Drum contract basis)
NOTE: Add 1/4¢ to all price quotations ending in 2 or 7.

FRIDAY, MAR. 20, 1959			
Open	High	Low	Close
May 10.00	10.05	10.00	10.02
July 10.25	10.27	10.25	10.27a
Sept. 10.30	10.37	10.30	10.35a
Nov.	10.07n

Sales: 640,000 lbs.
Open interest at close Thurs., Mar. 19: Mar. 1, May 146, July 82, Sept. 86, and Nov. 11 lots.

MONDAY, MAR. 23, 1959			
May 10.02	10.02	10.00	10.00a
July 10.25	10.25	10.25	10.25a
Sept. 10.35	10.35	10.35	10.35a
Nov.	10.07n

Sales: 120,000 lbs.
Open interest at close Fri., Mar. 20: Mar. 1, May 145, July 82, Sept. 87, and Nov. 11 lots.

TUESDAY, MAR. 24, 1959			
May 10.02	10.20	10.20	10.00a
July 10.20	10.20	10.20	10.20
Sept.	10.27b
Nov.	10.07n

Sales: 120,000 lbs.
Open interest at close Mon., Mar. 23: Mar. 1, May 145, July 183, Sept. 88, and Nov. 11 lots.

WEDNESDAY, MAR. 25, 1959			
May 10.00	10.00	10.00	10.00
July 10.22	10.25	10.22	10.25a
Sept. 10.27	10.32	10.27	10.32
Nov. 10.03	10.05	10.05	10.05

Sales: 600,000 lbs.
Open interest at close Tues., Mar. 24: May 145, July 182, Sept. 88, and Nov. 11 lots.

THURSDAY, MAR. 26, 1959			
May 10.05	10.15	10.05	10.15
July 10.25	10.30	10.25	10.30b
Sept. 10.35	10.42	10.35	10.42a
Nov.	10.07b

Sales: 500,000 lbs.
Open interest at close Wed., Mar. 25: May 145, July 184, Sept. 89, and Oct. 12 lots.

LARD FUTURES PRICES

(Loose contract basis)

FRIDAY, MAR. 20, 1959			
Open	High	Low	Close
May	9.05b-.08a
July	9.25b-.35a
Sept.	9.40b-.46a

Sales: none.
Open interest at close Thurs., Mar. 19: Mar. 1, May 47, July 61, and Sept. 28 lots.

MONDAY, MAR. 23, 1959			
May	9.00b-.10a
July	9.25b-.35a
Sept.	9.35b-.45a

Sales: none.
Open interest at close Fri., Mar. 20: Mar. 1, May 47, July 61, and Sept. 28 lots.

TUESDAY, MAR. 24, 1959			
May	9.00b-.10a
July	9.20b-.28a
Sept.	9.30b-.46a

Sales: none.
Open interest at close Mon., Mar. 23: May 47, July 61, and Sept. 28 lots.

WEDNESDAY, MAR. 25, 1959			
May	9.00b-.10a
July	9.20b-.28a
Sept.	9.40b-.44a

Sales: none.
Open interest at close Tues., Mar. 24: May 47, July 61, and Sept. 28 lots.

THURSDAY, MAR. 26, 1959			
May 9.15	9.15	9.15b-.20a	
July	9.30b-.35a	
Sept. 9.46	9.50b	9.46	9.45b-.35a

Sales: 180,000 lbs.
Open interest at close Wed., Mar. 25: May 47, July 71, and Sept. 28 lots.
Mar. 26. 10.25n 8.62 1/4a 11.25n

LIGHT HOGS RETURN TO PLUS SIDE

(Chicago costs, credits and realizations for Monday and Tuesday)

Packers realized better returns from their purchases of hogs this week, as live costs were brought more in line with values on pork. The minus margins on the two heavier weights were reduced, while margins on lightweights returned to the plus side.

	—180-220 lbs.—		—220-240 lbs.—		—240-270 lbs.—	
	Value	per cwt.	Value	per cwt.	Value	per cwt.
Lean cuts	\$11.68	\$16.64	\$11.07	\$15.42	\$10.41	\$14.51
Fat cuts, lard	4.61	6.80	4.37	6.45	4.06	5.61
Ribs, trimmings, etc.	1.92	2.75	1.78	2.47	1.63	2.26
Cost of hogs	\$16.21		\$16.23		\$15.95	
Condemnation loss	.08		.08		.08	
Handling, overhead	1.80		1.63		1.47	
TOTAL COST	18.09	25.84	17.94	25.09	17.50	24.30
TOTAL VALUE	18.21	25.96	17.42	24.35	16.10	22.38
Cutting margin	+\$.11	+\$.15	—\$.52	—\$.74	—\$ 1.40	—\$ 1.92
Margin last week	.49	.67	.97	1.37	1.49	2.05

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles Mar. 24	San Francisco Mar. 24	No. Portland Mar. 24
FRESH PORK (Carcass): (Packer style)		(Shipper style)	(Shipper style)
80-120 lbs., U.S. No. 1-3, None quoted		None quoted	None quoted
120-180 lbs., U.S. No. 1-3 1/2, None quoted		None quoted	\$27.50@29.00
LOINS , No. 1:			
8-10 lbs.	38.00@42.00	\$42.00@46.00	42.50@46.00
10-12 lbs.	38.00@42.00	42.00@46.00	43.00@46.00
12-16 lbs.	38.00@42.00	42.00@46.00	43.00@46.00
PICNICS :			
4-8 lbs. (Smoked)	32.00@37.00	32.00@35.00	32.00@36.00
HAMS :			
12-16 lbs.	47.00@56.00	52.00@54.00	48.00@54.00
16-18 lbs.	45.00@54.00	48.00@52.00	47.00@53.00
BACON "Dry" Cure, No. 1:			
6-8 lbs.	32.00@40.00	49.00@51.00	45.00@50.00
8-10 lbs.	32.00@40.00	45.00@50.00	43.00@46.00
10-12 lbs.	32.00@37.00	44.00@48.00	42.00@45.00
LARD , Refined:			
1-lb cartons	14.00@15.50	16.00@17.00	15.50@19.00
50-lb. cartons & cans	12.00@15.00	16.00@17.00	None quoted
Tierces	11.50@13.00	15.00@16.00	11.50@17.00

CHGO. FRESH PORK AND PORK PRODUCTS

Mar. 24, 1959	
(lcl. lb.)	
Hams, skinned, 10/12	43
Hams, skinned, 12/14	41
Hams, skinned, 14/16	39 1/2
Picnics, 4/6 lbs.	26
Picnics, 6/8 lbs.	24 1/2
Pork loins, boneless	60
Shoulders, 16/dn., loose	28
(Job lots, lb.)	
Pork livers	14 @ 14 1/2
Tenderloins, fresh, 10's	75 @ 80
Neck bones, bbls.	9 1/2 @ 10
Ears, 30's	14 1/2 @ 15 1/2
Feet, s.c., bbls.	8 @ 8 1/2

CHGO. PORK SAUSAGE MATERIALS—FRESH

(To sausage manufacturers)	
Pork trimmings:	(Job lots)
40% lean, barrels	15 1/2
50% lean, barrels	17 @ 17 1/2
80% lean, barrels	32
95% lean, barrels	41
Pork head meat	28
Pork cheek meat, barrels	35

CHGO. WHOLESALE SMOKED MEATS

Mar. 24, 1959	
Hams, skinned, 14/16 lbs., wrapped	46
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	47
Hams, skinned, 16/18 lbs., wrapped	45
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	46
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	41
Bacon, fancy sq. cut seed, less, 10/12 lbs., wrapped	39
Bacon, No. 1 sliced 1-lb. heat seal, self-service pkg.	51

PHILA., N. Y. FRESH PORK LOCALLY DRESSED

Mar. 24, 1959	
(lcl. lb.)	
Reg. loins, 8/12	36 @ 42
Reg. loins, 12/16	38 @ 42
Boston butts, 4/8	34 @ 38
Spareribs, 3/down	34 @ 38
Spareribs, 3/5	28 @ 30
Skinned hams, 10/12	43 1/2 @ 46
Skinned hams, 12/14	41 1/2 @ 44
Picnics, S.S. 4/6	27 @ 30
Picnics, S.S. 6/8	26 @ 28
Bellies, 10/12	25 1/2 @ 27
NEW YORK: (box lots, lb.)	
Loins, 8/12 lbs.	38 @ 44
Loins, 12/16 lbs.	37 @ 43
Hams, sknd., 12/16	43 @ 46
Boston butts, 4/8	33 @ 38
Reg. picnics, 4/8	27 @ 33
Spareribs, 3/down	36 @ 44

PACKERS' WHOLESALE LARD PRICES

Refined lard, drums, f.o.b. Chicago	\$12.00
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	12.50
Kettle rendered, 50-lb. tins, f.o.b. Chicago	13.00
Leaf, kettle rendered, drums, f.o.b. Chicago	13.00
Lard flakes	13.75
Neutral drums, f.o.b. Chicago	13.50
Standard shortening, N. & S. (del.)	13.25
Hydro, shortening, N. & S.	13.75

WEEK'S LARD PRICES

	P.S. or D.R.	Dry rend.	Ref. in 50-lb. tins
cash loose tins (Open Mkt.)			
Mar. 20. 10.10n	8 1/2 @ 8 1/4		11.00n
Mar. 23. 10.10n	8.37 1/2		11.00n
Mar. 24. 10.10n	8.37 1/2		11.00n
Mar. 25. 10.10n	8.37 1/2		11.00n
Mar. 26—	To come		

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, Mar. 25, 1959

BLOOD

Enground per unit of
ammonia, bulk\$7.50n

DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose
Low test 8.25n
Med test 8.00n
High test 7.50@7.75n

PACKINGHOUSE FEEDS

Carlots, ton
50% meat, bone scraps, bagged \$105.00@107.50
50% meat, bone scraps, bulk 102.50@105.00
60% digester tankage, bagged 105.00@110.00
60% digester tankage, bulk 102.50@107.50
80% blood meal, bagged 135.00@140.00
Steam bone meal, 50-lb. bags
(specially prepared) 105.00
60% steam bone meal, bagged 90.00@100.00

FERTILIZER MATERIALS

Feather tankage, ground
per unit of ammonia*6.25@6.50
Hoof meal, per unit of ammonia 7.00

DRY RENDERED TANKAGE

Low test, per unit prot. 1.90n
Medium test, per unit prot. 1.80@1.85n
High test, per unit prot. 1.70@1.75n

GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton 23.50
Cattle jaws, feet (non-gel), ton 7.50@11.50
Trim bone, ton 10.50@15.50
Pigskins (gelatine), cwt. 6.25
Pigskins (rendering) piece 15@25

ANIMAL HAIR

Winter coil, dried,
C.A.F. mid-east, ton 60.00
Winter coil, dried, midwest, ton 55.00
Cattle switches, cents, piece 3@3 3/4
Winter processed (Nov.-Mar.)
gray, cents, lb. 14@15 1/2
Summer processed (April-Oct.)
gray, lb. None qtd.

*Del. midwest, †del. east, n—nom., n—asked.

TALLOW and GREASES

Wednesday, March 25, 1959

Bleachable fancy tallow regular production, was bid on Monday at 7 1/2@7 3/4c, delivered New York, but was held at 7 3/4c. Hard body material met buying interest at 7 3/4c, same destination, with the offering price at 8c. Bleachable fancy tallow was bid at 7c, special tallow at 6 3/4c, and yellow grease at 6 3/4@6 3/8c, all c.a.f. Chicago. Choice white grease, all hog, was sought at 7 3/4c, c.a.f. New York, but was held at 7 1/8@8c. Edible tallow was bid at 7 3/4c, f.o.b. River points, but was held 1/4c higher. The same material was sought at 8 1/4c, c.a.f. Chicago, but sellers held material fractionally higher.

A moderate trade in inedibles was registered on Tuesday, with prices steady to 1/8c lower in some instances. A few tanks of choice white grease, all hog, sold at 7 3/4c, and some regular production bleachable fancy tallow sold at 7 5/8c, all c.a.f. New York. Bleachable fancy tallow sold at 7@7 1/8c, special tallow at 6 3/8c, No. 1

tallow and yellow grease at 6 3/8c, all c.a.f. Chicago.

Special tallow met buying interest at 7 1/4c, c.a.f. East. Edible tallow sold at 7 3/8c, f.o.b. River point, for quick shipment. Continued buying interest was apparent on edible tallow at 8 1/4c, Chicago, with product offered at 8 3/8c, f.o.b. Chicago, or 8 1/2c, c.a.f. Chicago. Hard body bleachable fancy tallow was bid at 7 3/4c, delivered New York.

The market at midweek was quiet. Users reduced their ideas fractionally on certain products, and on the other hand, some items reportedly could be sold at steady prices, or at last sale prices. Traders continued talking 7@7 1/8c, c.a.f. Chicago, on bleachable fancy tallows. Special tallow was bid at 6 3/4c, and yellow grease at 6 3/4@6 3/8c, also c.a.f. Chicago. Yellow grease met buying inquiry at 6 3/8c, c.a.f. East, and some indications of 7c was reported on low acid material. Special tallow was bid at 7 3/8c, c.a.f. New York. Choice white grease was bid at 7 3/4c, delivered New York, but was held at 7 1/8c. No significant price change took place on edible tallow.

TALLOWs: Wednesday's quota-

Bring your Problems to us

If 77 years' experience in serving the meat industry can help you—DARLING & COMPANY's trained, technical service staff will be glad to work with you, whatever your problem. There's no cost for this service. Merely phone your local DARLING representative, or call collect to the DARLING & COMPANY plant nearest you.



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tions: edible tallow, 7½¢, f.o.b. River, and 8¼¢, Chicago basis; original fancy tallow, 7¼@7½¢; bleachable fancy tallow, 7@7½¢; prime tallow, 6¼@6½¢; special tallow, 6½¢; No. 1 tallow, 6½¢, and No. 2 tallow, 5¼@5½¢.

GREASES: Wednesday's quotations: choice white grease, not all hog, 7¢; B-white grease, 6½¢; yellow grease, 6½¢, and brown grease, 6¢. Choice white grease, all hog, was quoted at 7¼¢, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Mar. 25, 1959
Dried blood was quoted today at \$6.50@6.75 per unit of ammonia. Low test wet rendered tankage was listed at \$7 per unit of ammonia and dry rendered tankage was priced at \$1.60 per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, MAR. 20, 1959

	Open	High	Low	Close	Prev.
May	12.90	12.98	12.89	12.91	12.93
July	12.77	12.80	12.76	12.78	12.80
Sept.	12.40b	12.45	12.44	12.46	12.44
Oct.	12.30b	12.33	12.33	12.32b	12.32
Dec.	12.25	12.25	12.25	12.26b	12.25
Mar.	12.26b	12.35	12.35	12.30b	12.32b
May	12.31b	12.35	12.35	12.33b	12.30b

Sales: 71 lots.

MONDAY, MAR. 23, 1959

	Open	High	Low	Close	Prev.
May	12.90b	12.93	12.92	12.91b	12.91
July	12.75b	12.80	12.80	12.70b	12.78
Sept.	12.46b	12.47	12.47	12.40b	12.46
Oct.	12.33b	12.33	12.33	12.33	12.32b
Dec.	12.25b	12.31	12.30	12.31	12.26b
Mar.	12.30b	12.35	12.35	12.35b	12.30b
May	12.30b	12.35	12.35	12.35b	12.33b

Sales: 90 lots.

TUESDAY, MAR. 24, 1959

	Open	High	Low	Close	Prev.
May	12.91b	12.92	12.88	12.91b	12.91b
July	12.79b	12.79	12.78	12.80b	12.70b
Sept.	12.47b	12.47	12.47	12.50b	12.40b
Oct.	12.33b	12.34	12.34	12.36b	12.33
Dec.	12.25b	12.32	12.31	12.32	12.31
Mar.	12.30b	12.35	12.35	12.33b	12.35b
May	12.37b	12.41	12.41	12.36b	12.33b

Sales: 63 lots.

WEDNESDAY, MAR. 25, 1959

	Open	High	Low	Close	Prev.
May	12.91b	12.95	12.91	12.93b	12.91b
July	12.80b	12.82	12.82	12.82b	12.80b
Sept.	12.50b	12.53	12.51	12.53	12.50b
Oct.	12.33b	12.38	12.36	12.39b	12.30b
Dec.	12.34	12.34	12.30	12.34	12.32
Mar.	12.35b	12.35	12.35	12.37b	12.33b
May	12.36b	12.35	12.35	12.38b	12.36b
July	12.05b	12.05	12.05	12.05b	12.05b

Sales: 54 lots.

VEGETABLE OILS

Wednesday, Mar. 25, 1959

Crude cottonseed oil, f.o.b.	
Valley	10½
Southeast	11a
Texas	10½@10½n
Corn oil in tanks, f.o.b. mills	11½
Soybean oil, f.o.b. Decatur	9.18@9.20
Coconut oil, f.o.b. Pacific Coast	19½a
Peanut oil, f.o.b. mills	12½n
Cottonseed foots:	
Midwest and West Coast	1¼@1¼
East	1¼@1¼

OLEOMARGARINE

Wednesday, Mar. 25, 1959

White dom. vegetable (30-lb. cartons)	26
Yellow quarters (30-lb. cartons)	27
Milk churned pastry (750 lbs., 30's)	22½
Water churned pastry (750 lbs., 30's)	21½
Bakers steel drums, ton lots	17½

OLEO OILS

Wednesday, Mar. 25, 1959

Prime oleo stearine (slack barrels)	10¼@10¼
Extra oleo oil (drums)	16½@16½
Prime oleo oil (drums)	15½@16

n—nominal. a—asked, b—bid, pd—paid.

HIDES AND SKINS

Some packer hides continue to advance this week—Small packer and country hides stronger, reflecting trend in big packer circuit—Some selections of calfskins higher—Sheepskin supplies limited, market mostly steady.

CHICAGO

PACKER HIDES: The packer hide market leveled off late last week following sharp advances scored earlier in the period. Late Wednesday of last week, heavy native steers sold up another ½¢ at 18¢ River point. Advances of 1¢ to 3¢ were made during the week, as cattle hide supplies were below demand. Volume of sales last week was estimated at about 70,000 pieces.

About 50,000 hides sold on Tuesday of this week. All sales were at higher levels, heavy native steers going at 19@19½¢, branded steers at 16½¢, with 15½¢ paid for butts and down to 15¢ on some heavy average Colorados. Heavy native cows sold at 21½@22¢. About 1,200 Oklahoma branded cows sold at 22¢, and 1,000 Fort Worth's at 23¢. About 3,000 Kansas City and Fort Worth' vealer light cows sold at 39¢. Other trading on Tuesday included Northern branded cows at 20½¢, and reports were that on Wednesday, Northern light native cows sold at 27¢, or 1¢ higher.

Trading this week was somewhat retarded due to many tanners attending the spring meeting of the Tanners' Council.

SMALL PACKER AND COUNTRY HIDES: Moderate activity was noted in the small packer and country hide market. Supplies of desirable kinds were limited. Midwestern 60/62-lb. small packer hides were quoted at 20@21¢ nominal, as were 50/52's at 23½@24¢. Country locker-butter 50/52's were quoted at 19½@20¢, while mixed locker-butter-renderers reportedly moved at 17½@18¼¢. Straight renderer 50/52's were listed at 16¼@17¢, and No. 3's at 12¼@13¢. Good to choice trimmed horsehides, Northern, were steady at 9.75@10.00, as were untrimmed at 10.50@10.75.

CALFSKINS AND KIPSKINS: A recent sale of St. Paul calf was at 80¢, or 5¢ above earlier sale of Cleveland production. Heavy Northern calf last sold at 67¼¢. River kip reportedly moved at 55¢, and River overweight at 44¢. Small packer allweight calf was firm at 41¢, and allweight kip at

30@31¢. Slunks last moved at 2.75.

SHEEPSKINS: Shearling production has been limited. River No. 1's moved at 1.15@1.40. No. 2's held steady at .55@.60, while No. 3's were quoted on a nominal basis at .30@.40. Fall clips ranged from 1.90@2.25. March production lamb was pegged at 2.85@2.95 per cwt., live-weight. Full wool dry pelts were nominally priced at .16@.17. Pickled skins, as to cockle content, were quoted as follows: lambs, 10.00@11.00, and sheep at 11.50@12.75.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Wednesday, Mar. 25, 1959	Cor. date 1958
Lgt. native steers	27 @ 27½n	15½n
Hvy. nat. steers	19 @ 19½n	9 @ 9½n
Ex. lgt. nat. steers	30 @ 30½n	18½ @ 19n
Butt-brand, steers	16½n	7½n
Colorado steers	15½n	7n
Hvy. Texas steers	16½n	7½n
Light Texas steers	24n	11½n
Ex. lgt. Texas steers	28n	15½n
Heavy native cows	21½ @ 22n	10½ @ 11n
Light nat. cows	26 @ 29n	14 @ 17
Branded cows	19½@23n	9 @ 10½n
Native bulls	13½@14n	7 @ 8n
Branded bulls	12½@13n	6 @ 7n
Calfskins:		
Northern, 10/15 lbs.	67½n	42½n
10 lbs./down	80n	40n
Kips, Northern native, 15/25 lbs.	55n	35n

SMALL PACKER HIDES

STEERS AND COWS		
60 lbs. and over	20 @ 21n	10n
50 lbs.	23½ @ 24n	12n

SMALL PACKER SKINS

Calfskins, all wts.	.55 @ .56n	27 @ 29n
Kipskins, all wts.	.42n	23 @ 24n

SHEEPSKINS

Packer shearlings:		
No. 1	1.15 @ 1.40	2.15 @ 3.00
No. 2	.55 @ .60	1.25 @ 1.70
Dry Pelts	16 @ 17n	27 @ 30n
Horsehides, untrim.	10.50 @ 10.75	8.00
Horsehides, trim.	9.75 @ 10.00	7.25 @ 7.50n

*Includes cooler hides.

N. Y. HIDE FUTURES

FRIDAY, MAR. 20, 1959

	Open	High	Low	Close
Apr.	24.00b	24.10	24.10	24.10
July	20.90b	21.30	21.20	21.10
Oct.	18.70b	19.00	18.80	19.00
Jan.	17.00b	17.00	17.00	17.40b- 85a
Apr.	16.50b	16.60	16.60	16.50b- 80a

Sales: 16 lots.

MONDAY, MAR. 23, 1959

	Open	High	Low	Close
Apr.	24.00b	24.01	24.01	24.15b- 50a
July	21.25b	21.60	21.50	21.55b- 65a
Oct.	18.85b	19.07	19.00	19.00b- 23a
Jan.	17.20b	17.20	17.20	19.50n
Apr.	16.50b	16.50	16.50	16.75b-17.00n

Sales: 13 lots.

TUESDAY, MAR. 24, 1959

	Open	High	Low	Close
Apr.	24.20b	25.85	25.50	25.85
July	21.30b	22.00	21.30	21.90b-22.10n
Oct.	18.75b	19.50	18.80	19.50
Jan.	17.20b	17.70	17.70	17.70
Apr.	16.75b	16.75	16.75	16.75b-17.30n

Sales: 30 lots.

WEDNESDAY, MAR. 25, 1959

	Open	High	Low	Close
Apr.	24.50b	26.15	26.15	26.00b-27.00n
July	22.00b	23.00	22.60	22.95b-23.05n
Oct.	19.60	20.60	20.60	20.60
Jan.	17.85b	19.40	18.80	19.30b- 70n
Apr.	16.90b	16.90	16.90	17.80n

Sales: 34 lots.

THURSDAY, MAR. 26, 1959

	Open	High	Low	Close
Apr.	25.10b	28.50	28.50	27.50b-28.50n
July	22.75b	24.95	23.00	24.95
Oct.	20.40b	22.60	21.37	22.60b
Jan.	19.10b	21.10	20.00	21.10
Apr.	17.20b	18.75	18.50	19.00b- 80n

Sales: 80 lots.

LIVESTOCK MARKETS... Weekly Review

Corn Belt Spring Pig Crop Points To High Pork Output

The increase in pork production which began to take definite shape with the marketing of last fall's pig crop appears likely to continue for some time to come. This likelihood was based on a preliminary report on expected sow farrowings in the Corn Belt this spring.

The Crop Reporting Board of the USDA estimated the number of sows expected to farrow in the nine Corn Belt states this spring at 5,558,000 head, or about 10 per cent more than the total of 5,044,000 head which farrowed in the area last spring (December through May).

Farrowings in all of the Corn Belt states were expected to be up from last year, ranging from 4 per cent in Wisconsin to 16 per cent in South Dakota and Kansas. This survey represented a slight drop from farrowing intentions for the spring, as indicated on December 1 for the area. The nine states included in the report accounted for 67 per cent of the 1958 United States pig crop.

Intended farrowings for March-May for the Corn Belt were up 9 per cent from last year, with the same trend prevailing for June through August.

HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Mar. 21, 1959 was 13.4, the U. S. Department of Agriculture has reported. This ratio compared with the 13.3 ratio for the preceding week and 18.7 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.207, \$1.198 and \$1.157 per bu. during the three periods, respectively.

KINDS OF LIVESTOCK KILLED

†Classification of livestock slaughtered under federal inspection in Jan. 1959, compared with Dec., 1958 and Jan. 1958, is shown below:

	Jan. 1959	Dec. 1958	Jan. 1958
	Per cent		
Cattle:			
Steers	56.1	60.1	53.8
Heifers	18.1	15.6	15.3
Cows	24.7	22.9	29.3
Bulls and Stags	1.1	1.4	1.6
Totals†	100.0	100.0	100.0
Canners & Cutters‡	11.5	11.1	16.0
Hogs:			
Sows	5.8	8.4	5.6
Barrows & Gilts	94.0	91.4	94.0
Stags & Boars	.2	.2	.4
Totals†	100.0	100.0	100.0
Sheep and Lambs:			
Lambs & Yearlings	97.5	96.0	97.4
Sheep	2.5	4.0	2.6
Totals†	100.0	100.0	100.0

†Based on reports from packers. ‡Totals based on rounded numbers. §Included in cattle classification.

LIVESTOCK AT 59 MARKETS

A summary of receipts and disposition of livestock at 59 public markets during January 1959 and 1958 as reported by the U. S. Department of Agriculture:

	Salable receipts	Total receipts	Local slaughter
Jan. 1959	1,298,466	1,494,137	752,182
Dec. 1958	1,336,586	1,508,977	777,840
Jan. 1958	1,379,411	1,595,514	890,073
5-yr. av. (Jan. 1954-58)	1,558,349	1,826,494	1,057,276
Jan. 1959	203,897	256,688	105,567
Dec. 1958	229,214	290,370	129,090
Jan. 1958	238,216	298,749	144,375
5-yr. av. (Jan. 1954-58)	295,771	378,198	213,154
Jan. 1959	2,234,713	2,992,742	2,041,822
Dec. 1958	2,237,162	3,014,956	2,049,270
Jan. 1958	2,030,753	2,868,062	2,064,494
5-yr. av. (Jan. 1954-58)	2,185,387	3,090,024	2,205,479
Jan. 1959	698,619	1,127,586	607,132
Dec. 1958	611,464	937,365	479,672
Jan. 1958	533,024	908,381	472,167
5-yr. av. (Jan. 1954-58)	656,500	1,176,932	618,629

TRUCKED-IN RECEIPTS AT 59 MARKETS

Trucked-in receipts of livestock by classes during January 1959 and 1958 at 59 public markets:

TOTAL TRUCKED-IN RECEIPTS			
Number of head			
	Jan. 1959	Jan. 1958	
Cattle	1,353,355	1,429,576	
Calves	233,444	265,222	
Hogs	2,705,744	2,574,838	
Sheep and lambs	788,060	623,067	

Trucked-in receipts at 59 public markets constituted the following percentages of total Jan. receipts: Cattle, 90.6; calves, 90.9; hogs, 90.4; and sheep, 69.9. Percentages in 1958 were 89.6, 88.8, 89.8 and 68.6.

U. S. LIVESTOCK IMPORTS

Number of cattle and calves from Canada and Mexico passed for entry into the United States, by months, 1958-57, as reported by the USDA:

	Canada	Mexico
Month	1958	1957
Jan.	58,331	1,901
Feb.	35,534	2,771
Mar.	59,800	3,927
Apr.	28,125	6,896
May	20,848	11,062
June	30,018	9,334
July	46,920	16,476
Aug.	38,906	29,904
Sep.	84,576	39,992
Oct.	135,475	86,711
Nov.	98,525	120,130
Dec.	32,820	63,803
Year	662,978	392,916

INTERIOR IOWA, SO. MINN.

Receipts of hogs and sheep at interior markets compared, as reported by the USDA:

	Hogs	Sheep
Feb. 1959	1,609,000	101,200
Jan. 1959	1,738,500	139,400
Feb. 1958	1,145,200	107,300

Penn Sow Farrows 22 Pigs

A Yorkshire sow recently gave birth to 22 pigs at the Crawford County (Pa.) farm. One died. Russell Molenauer, county farm extension agent, said the litter was the largest he has seen. He said a litter of 12 or 15 pigs is considered large.

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, March 21, 1959, as reported to the NATIONAL PROVISIONER:

CHICAGO

Armour, 11,012 hogs; shippers, 8,672 hogs; and others, 18,973 hogs. Totals: 17,429 cattle, 114 calves, 38,537 hogs and 2,296 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour... 1,757 235 1,647 ...
Swift... 8,047 299 4,196 2,266
Wilson... 993 ... 3,628 ...
Butchers... 2,162 ... 70 1
Others... 1,835 41 3,754 6,466
Totals 9,794 595 13,295 8,793

OMAHA

Cattle Calves Hogs Sheep
Armour... 4,956 6,524 2,375
Cudahy... 2,858 6,026 2,974
Swift... 3,317 5,104 1,063
Wilson... 3,024 4,474 1,298
Cronhuser... 863 ...
Gr. Omaha... 761 ...
Hygrade... 1,229 ...
Neb. Beef... 680 ...
Omaha D.B. 379 ...
Omaha... 907 ...
O'Neill... 889 ...
R. & C... 645 ...
Roth... 1,292 ...
Union... 1,037 ...
Neb.-Iowa... 405 ...
Others... 499 8,042 ...
Totals 23,441 30,170 7,710

N. S. YARDS

Cattle Calves Hogs Sheep
Armour... 1,240 ... 11,203 ...
Hunter... ... 5,152 ...
Krey... ... 3,225 ...
Hell... ... 1,842 ...
Totals 1,240 ... 21,422 ...

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift... 2,699 105 8,372 3,309
Armour... 2,518 34 7,961 1,386
Seitz... 1,085 ...
Others... 3,114 ... 2,371 ...
Totals* 9,416 139 18,704 4,695

*Do not include 206 cattle, 8 calves, 5,122 hogs and 3,953 sheep direct to packers.

SIoux CITY

Cattle Calves Hogs Sheep
Armour... 1,922 ... 9,474 1,691
Swift... 2,937 ... 3,801 566
S.C. Dr. Beef... 3,186 ...
S.C. Dr. Pork... ... 7,035 ...
Raskin... 733 ...
Butchers... 780 ...
Others... 7,208 1 11,742 1,922
Totals 16,366 1 32,052 4,179

WICHITA

Cattle Calves Hogs Sheep
Cudahy... 1,108 ... 2,780 ...
Dunn... 103 ...
Dold... 81 ... 476 ...
Excel... 1,174 ...
Armour... ... 190
Swift... ... 1,876
Harshman... ... 2,625
Others... 1,434 ... 132 572
Totals 3,900 ... 3,888 5,263

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour... 551 ... 903 40
Wilson... 1,127 34 1,061 2,109
Others... 1,642 76 1,499 685
Totals* 3,320 117 3,463 2,834

*Do not include 490 cattle, 7 calves and 6,208 hogs direct to packers.

LOS ANGELES

Cattle Calves Hogs Sheep
Cudahy... ... 199 ...
Atlas... 554 ...
Gr. West... 471 ...
Golding... 375 15 ...
Manning... 363 ...
United... 298 ... 70 ...
Ideal... 292 ...
Star... 211 ...
Klubnikin... 116 22 ...
Cloughly... ... 607 ...
Others... 713 13 ...
Totals 3,398 50 876 ...

DENVER

Cattle Calves Hogs Sheep
Armour... 21 ... 5,562
Swift... 875 21 3,491 8,073
Cudahy... 593 13 3,410 ...
Wilson... 654 ... 6,447
Others... 4,822 10 1,376 675
Totals 6,965 44 8,277 20,757

ST. PAUL

Cattle Calves Hogs Sheep
Armour... 3,805 1,537 16,926 1,812
Bartusch... 897 ...
Rifkin... 681 15 ...
Superior... 1,491 ...
Swift... 3,921 2,111 16,683 1,445
Others... 4,303 834 4,543 2,047
Totals 15,098 4,497 38,152 5,304

FORT WORTH

Cattle Calves Hogs Sheep
Armour... 227 355 1,338 6,939
Swift... 712 248 905 8,909
City... 344 1 219 ...
Rosenthal... 58 9 ... 300
Totals 1,341 613 2,462 16,148

CINCINNATI

Cattle Calves Hogs Sheep
Gall... ... 239
Schlachter... 104 26 ...
Others... 2,802 685 11,715 706
Totals 2,906 711 11,715 945

TOTAL PACKER PURCHASES

Week ended Mar. 21 1958
Cattle... 114,609 133,574 137,056
Hogs... 222,633 269,902 231,869
Sheep... 78,864 74,974 77,731

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Mar. 25:
Week ended Mar. 25 1958
Packer's purch. 29,286 32,686
Shipper's purch. 11,775 8,228
Totals 41,061 40,924

CORN BELT DIRECT TRADING

Des Moines, Mar. 25—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

BARROWS & GILTS:
U.S. No. 1, 200-220, \$15.50@16.50
U.S. No. 1, 220-240, 15.25@16.35
U.S. No. 2, 200-220, 15.50@16.25
U.S. No. 2, 220-240, 15.25@16.15
U.S. No. 2, 240-270, 14.95@15.95
U.S. No. 3, 200-220, 15.10@16.00
U.S. No. 3, 220-240, 14.85@15.90
U.S. No. 3, 240-270, 14.55@15.65
U.S. No. 3, 270-300, 14.15@15.35
U.S. No. 2-3, 270-300, 14.65@15.50
U.S. No. 1-3, 180-200, 14.50@16.15
U.S. No. 1-3, 200-220, 15.50@16.15
U.S. No. 1, 220-240, 15.25@16.05
U.S. No. 1-3, 240-270, 14.95@15.50

SOWS:

U.S. No. 1-3, 270-330, 14.00@15.25
U.S. No. 1-3, 330-400, 13.50@14.75
U.S. No. 1-3, 400-550, 12.25@14.25

Corn Belt hog receipts, as reported by the USDA:

	This week	Last week	Last year
Mar. 19	42,000	81,000	43,500
Mar. 20	45,000	55,000	39,000
Mar. 21	43,000	30,000	27,500
Mar. 22	75,000	70,000	57,500
Mar. 23	74,000	85,000	44,500
Mar. 25	70,000	52,000	57,000

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for the week ended Mar. 21:

Cattle Calves Hogs* Sheep
Salable... 77 28 1 ...
Total (incl. directs)... 1,063 259 17,547 8,694
Prev. wk. Salable... 112 26 ...
Total (incl. directs)... 1,291 169 16,265 8,936

*Includes hogs at 31st Street.

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Mar. 21, 1959 (totals compared), as reported by the U. S. Department of Agriculture:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	10,784	10,934	48,820	36,801
Baltimore, Philadelphia	7,516	757	31,381	2,850
Cincy, Cleve., Detroit, Indpls.	15,207	4,593	115,964	14,173
Chicago Area	21,517	5,578	48,709	4,296
St. Paul-Wis. Areas ²	22,992	19,468	98,630	10,366
St. Louis Area ³	9,192	1,738	79,626	4,334
St. Louis City-So. Dak. Area ⁴	15,834	...	82,447	11,357
Omaha Area ⁵	27,842	142	76,520	13,458
Kansas City	10,060	...	32,250	...
Iowa-So. Minnesota ⁶	24,419	7,427	256,273	27,288
Louisville, Evansville, Nashville, Memphis	5,875	3,269	55,987	...
Georgia-Florida-Alabama Area ⁷	5,616	1,687	26,475	...
St. Joseph, Wichita, Okla. City	16,142	903	45,221	6,704
Pt. Worth, Dallas, San Antonio	8,766	3,775	20,818	23,005
Denver, Ogden, Salt Lake City	15,854	400	13,769	31,654
Los Angeles, San Fran. Areas ⁸	20,048	2,020	25,506	31,328
Portland, Seattle, Spokane	6,125	183	14,117	4,792
Grand Totals	243,559	62,979	1,072,513	222,410
Totals same week 1958	263,801	88,308	900,222	210,988

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. ⁵Includes Lincoln and Fremont, Neb., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Etherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville and Tifton, Ga., Barstow, Hialeah, Jacksonville, Ocala and Quincy, Fla. ⁸Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended March 14 compared with same week in 1958, as reported to the Provisioner by the Canadian Department of Agriculture:

Stockyards	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	1959	1958	1959	1958	1959	1958	1959	1958
Toronto	\$23.94	\$22.00	\$34.65	\$31.00	\$24.00	\$29.00	\$20.00	\$24.12
Montreal	24.45	21.60	30.15	24.00	24.05	28.50	18.00	18.60
Winnipeg	23.33	20.75	32.19	27.47	21.50	27.25	18.84	21.21
Calgary	22.40	21.10	25.20	21.60	20.60	26.65	16.65	19.80
Edmonton	21.50	20.00	30.00	28.50	20.65	27.40	18.10	21.00
Lethbridge	21.85	20.75	25.50	23.00	20.35	27.00	17.75	20.00
Pr. Albert	21.30	19.35	25.85	26.85	20.50	25.50	16.15	19.00
Moose Jaw	22.60	19.30	30.25	23.30	20.50	23.50	...	20.00
Saskatoon	22.00	19.00	28.50	27.00	20.50	25.50	17.00	21.80
Regina	22.15	19.35	31.00	26.50	20.50	25.50
Vancouver	28.50

*Canadian government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Ga.; Dothan, Ala.; and Jacksonville, Fla., week ended Mar. 21.

	Cattle	Calves	Hogs
Week ended Mar. 21	2,175	550	18,700
Week previous (six days)	2,024	732	21,283
Corresponding week last year	1,995	659	18,400

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Tuesday, Mar. 24 were as follows:

CATTLE: Cwt.
Steers, choice... \$27.00@29.00
Steers, good... 25.00@27.00
Heifers, gd. & ch... 25.00@28.00
Cows, util. & com'l. 18.50@22.50
Cows, can. & cut... 15.50@19.75
Bulls, util. & com'l. 21.00@22.75
VEALERS:
Good & choice... 28.00@32.00
Calves, gd. & ch... 24.00@28.00
BARROWS, GILTS:
U.S. No. 1, 180/220, 16.00@17.00
U.S. No. 2, 240/270, 15.00@15.25
U.S. No. 3, 270/300, 14.75@15.25
U.S. No. 1-2, 180/220, 16.25@17.00
U.S. No. 1-2, 220/240, 16.25@16.75
U.S. No. 2-3, 200/240, 15.50@16.00
U.S. No. 2-3, 240/270, 15.25@15.75
U.S. No. 2-3, 270/300, 15.00@15.50
U.S. No. 1-3, 180/200, 15.50@16.25
U.S. No. 1-3, 200/240, 15.75@16.50
SOWS, U.S. No. 1-3:
270/330 lbs. 14.50@14.75
350/550 lbs. 13.50@14.50
LAMBS:
Choice... 20.50
Ch. & pr. springs... 21.50

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, Mar. 24 were as follows:

CATTLE: Cwt.
Steers, ch. & pr. \$28.00@30.00
Steers, gd. & ch... 25.00@28.00
Heifers, gd. & pr... 25.00@28.00
Heifers, stand... 23.00@24.50
Cows, util. & com'l. 18.00@21.00
Cows, can. & cut... 16.00@19.00
Bulls, util. & com'l. 23.00@24.00
VEALERS:
Choice & prime... 35.00@36.00
Good & choice... 33.00@35.00
Calves, gd. & ch... 25.00@30.00
BARROWS, GILTS:
U.S. No. 1-3, 180/240, 16.50@16.75
U.S. No. 1-2, 180/240, 17.00@17.25
U.S. No. 2-3, 180/240, 16.25@16.50
U.S. No. 2-3, 240/270, 15.75@16.00
SOWS, U.S. No. 1-3:
300/400 lbs. none std.
400/600 lbs. 12.75@13.50
LAMBS:
Gd. & ch. springs... 24.00
Good & choice... 19.00@21.00

SENT FREE



shows you how

**WASHINGTON ALUMINUM
SAFE, SANITARY GRATING**
is used as flooring, platforms
and ladders in leading meat
packing plants.

... they provide a practical economical
answer where sanitary conditions and
safe footing is required. Write:

**WASHINGTON ALUMINUM
COMPANY, INC. DEPT. 363,
BALTIMORE 29, MARYLAND**

TALKING ABOUT . . .

a r-r-rough job made smo-o-o-ther, shopping for plant needs
in the **PURCHASING GUIDE** is sure a pleasure. Practically
everything you need is there—with all the details.
Any supplier who doesn't put his product information in the
PURCHASING GUIDE is missing a sure bet for your purchases.

CLASSIFIED ADVERTISING

Undisplayed: set sold. Minimum 20 words,
\$5.00; additional words, 20c each. "Position
Wanted," special rate; minimum 20
words, \$3.50; additional words, 20c each.

Count address or box numbers as 8
words. Headlines, 75c extra. Listing ad-
vertisements, 75c per line. Displayed,
\$11.00 per inch.

Unless Specifically Instructed Otherwise, All Classified
Advertisements Will Be Inserted Over a Blind Box Number.

**CLASSIFIED ADVERTISING PAYABLE IN ADVANCE
PLEASE REMIT WITH ORDER**

POSITION WANTED

BEEF MAN: 40 years of age with 23 years' beef
experience. Thoroughly experienced in every phase
of beef operation—procuring livestock, slaughtering,
beef cooler supervision, beef breaking, cutting,
boning, good practical knowledge of veal and
lamb. Experienced in selling retail and carload
lots. Presently employed in administrative position
of large midwestern packer. W-123, THE
NATIONAL PROVISIONER, 15 W. Huron St.,
Chicago 10, Ill.

GENERAL MANAGER

Age 46, excellent health, 25 years in the meat
industry. Presently manager, officer and director
of progressive small plant. Qualified by prior ex-
perience to assume full responsibility of all
production, livestock, sales and purchasing. Can
get maximum profits through efficient manage-
ment. W-124, THE NATIONAL PROVISIONER,
15 W. Huron St., Chicago 10, Ill.

INDUSTRIAL ENGINEER: Experienced in all
type packinghouse cost systems, time study
labor incentives and layout. W-139, THE
NATIONAL PROVISIONER, 15 W. Huron St., Chi-
cago 10, Ill.

VETERINARIAN: Retired federal veterinarian is
available to relieve city inspector during vaca-
tion. W-127, THE NATIONAL PROVISIONER,
15 W. Huron St., Chicago 10, Ill.

WORKING SAUSAGE FOREMAN: Life time ex-
perience in all operations including costs and
formulation. W-125, THE NATIONAL PROVI-
SIONER, 15 W. Huron St., Chicago 10, Ill.

HAM MAKER: 40 years' experience in boning,
cooking, smoking and all other operations. W-112,
THE NATIONAL PROVISIONER, 527 Madison
Ave., New York 22, N. Y.

SAUSAGE SUPERINTENDENT: Expert formula-
tion, cost, and quality control. Available on rea-
sonable notice. W-97, THE NATIONAL PROVI-
SIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED

EXPERIENCED SALESMAN: Of spices, season-
ings and curing materials wishes connection with
reliable firm. 15 years' experience in selling, pro-
moting and opening up new territories. Will go
anywhere. W-126, THE NATIONAL PROVISION-
ER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED SAUSAGE MAKER: In all phases,
Large or small. Federal or state inspection. 20
years' experience. Prefer the west or midwest.
Well versed in curing and packaging. W-134, THE
NATIONAL PROVISIONER, 15 W. Huron St.,
Chicago 10, Ill.

SAUSAGE MAKER: Production foreman, 20 years'
experience. Cost conscious and highly efficient.
W-98, THE NATIONAL PROVISIONER, 15 W.
Huron St., Chicago 10, Ill.

HELP WANTED

SALES REPRESENTATIVE — WEST COAST:
Excellent opportunity for capable, experienced
man to organize and direct west coast sales for
complete line of quality meat products of mid-
west independent packer. Give full details of
experience, education, salary expected. W-140,
THE NATIONAL PROVISIONER, 15 W. Huron
St., Chicago 10, Ill.

CANNING SUPERINTENDENT: For midwest in-
dependent packer. Must have experience in a
large and shelf canned meats. State details of
experience, salary expected. W-141, THE
NATIONAL PROVISIONER, 15 W. Huron St., Chi-
cago 10, Ill.

NIGHT SUPERINTENDENT: Leading New Jersey
meat packer wants a good night superintendent
who is familiar with all shipping operations.
Very little night processing involved. This is a
good position for the right man. W-142, THE
NATIONAL PROVISIONER, 15 W. Huron St.,
Chicago 10, Ill.

HELP WANTED

EXPERIENCED SALESMAN

PARAFFIN CARTON — CHICAGO TERRITORY
Knowledge of both dairy industry and meat pack-
aging desirable. Excellent salary and fringe ben-
efits including profit sharing. All replies confi-
dential. Send resume to

**SUPERVISOR, Employment and Training
DIAMOND GARDNER CORPORATION
MIDDLETOWN, OHIO**

CHAIN STORE SALESMANAGER

Midwest packer has opportunity for experienced
man capable of selling chains, supermarkets, large
jobbers full line. Prefer nationwide experience
although will consider regional. W-116, THE
NATIONAL PROVISIONER, 15 W. Huron St.,
Chicago 10, Ill.

PRACTICAL FOREMAN HOG CUTTING OPERATION

Foreman wanted to take charge of pork cutting
operation. New plant located in Dallas, Texas.
Good salary with growing company. W-129, THE
NATIONAL PROVISIONER, 15 W. Huron St.,
Chicago 10, Ill.

WORKING SAUSAGE SUPERVISOR

Wanted by progressive Ohio packer. Must know
all phases of manufacturing and processing. Give
age, experience and salary expected. All replies
treated confidentially. W-130, THE NATIONAL
PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT SUPERINTENDENT

Must be experienced in all phases of boiled ham
and operation of sausage kitchen. HENRY EAST
INC., 277 Greenwich St., New York, N. Y.

SAUSAGE MAKER: With knowledge of all op-
erations for small plant in eastern New York
state. W-143, THE NATIONAL PROVISIONER,
527 Madison Ave., New York 22, N.Y.

CLASSIFIED ADVERTISING

HELP WANTED

FOOD TECHNOLOGIST: Requirements: B.S. degree in food technology, engineering or chemist, plus experience in meat processing, sausage and smoked meats. Knowledge of product quality control including basic principles statistical quality control as applied sausage operations. W-117, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Fully qualified man familiar with all types of sausage making, cost computing and an ability to handle large group of men to achieve full efficiency. Can earn over \$200.00 per week plus fringe benefits in eastern plant. Write full particulars to Box W-108, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

TOP BEEF COOLER MANAGER: Wanted, who can take full charge of beef sales, direct cattle buying, who has good record with chains and independent buyers and shows good profit. Modern government inspected packhouse in middle west. Real opportunity to do a fine job. W-135, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Assistant production superintendent who is up-to-date in all modern packinghouse operations. Prefer man with industrial engineering background. Fast growing and successful meat packer in northern Ohio. Modern M.I.D. inspected plant. Fine opening for qualified man. W-136, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES MANAGER: Eastern packer is looking for man to handle sales of 700,000 lbs. manufactured production per week. Must be able to allocate territories, evaluate results and merchandise profitability. Excellent salary for right man. Will interview at Nimpa Convention. W-137, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Central Atlantic packer needs good man who understands formulation, costs and quality. Willing to pay very good salary to right man. Can arrange interview during Nimpa convention in Chicago. W-138, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT WANTED

PACKINGHOUSE EXECUTIVE: With broad management experience, desires to invest in plant on working partnership basis. PW-119, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

RENDERING PLANT WANTED: Preferably Florida or west coast location. Will consider other locations. Give complete information, such as: tonnage, equipment, price, nearest competition, etc. Write to PW-144, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE

FEDERALLY INSPECTED ABATTOIR
NOW OPERATING ON
CUSTOM KILL BASIS

SLAUGHTERING CAPACITY: 500 cattle or 3000 calves weekly. Kosher kill optional. Rates \$6 per beef animal. Owner retains all by-products. \$1 per calf minimum.

LACKAWANNA BEEF & PROVISION CO.
SCRANTON, PA.
TELEPHONE Diamond 2-7621

PACKING PLANT

Federal inspected. Can use man with \$100,000 more working capital. Will sell 1/2 interest Est. 45 years. Capable of 50,000 lbs. daily plus sausage dept., Veal sales etc. Actual plant value \$750,000. Write or phone us for details.

FRED C. LANG

ALLSTATE BUSINESS EX.
338 Ave. H., Afton 25, Mo.

SLAUGHTER HOUSE (Hogs)

Wonderful opportunity for right man! Established business including all machinery, real estate and good will. Located in Philadelphia, Pa. Write Joseph E. Graber, Realtor, 6221 Rising Sun Avenue, Philadelphia 11, Penna.

DETROIT, MICHIGAN: Plant with hog slaughtering capacity of 1,000 to 1,200 per week. Only five minutes from center of city. Reasonable. FS-122, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT WANTED

WANTED: Automatic checkweighing machine, used, the type made by Toledo or Exact-Weight. Write to Box W-131, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED FOR PARTS: A De La Vergne 9 x 9 Ammonia machine. Contact HERMAN SAUSAGE COMPANY, P. O. Box 1651, Tampa, Florida

EQUIPMENT FOR SALE

ANDERSON EXPELLERS

★ All Models, Rebuilt, Guaranteed ★
We Lease Expellers
FITTOCK & ASSOCIATES, Glen Riddle, Penna.

FOR SALE - Randall Electric Oven..... \$350
Buffalo Chopper 70B 700 lb. cap..... \$750.
Boss Lard Roll
Albright-Nell Lard Agitator/tank
Harrington Lard Filler
Two Lard rendering tanks
Three lard storage tanks
7 Foxboro Smokehouse controls.....ea. \$75.
4 York Blowers.....ea. \$300.
Hog conveyor, complete..... \$500.
Beef Holst, spreader, knocking pen,
bleeding rail, complete..... \$800.
PUNKSBUTAWNEY BEEF & PROVISION CO.
Punksbutawney, Pa.

FRENCH SCREW PRESSES

3 and 4 Section Machines 4' x 10'
Rebuilt Jacketed End Cookers, \$4,200.00 each
FS-132, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

BOSS CHOP CUT, used 2 years. 40 H.P. motor
3500 capacity. In excellent condition. J & J
SAUSAGE CO., 1234 W. 59th St., Chicago 38, Ill.

1955 CHEVROLET 1 1/2 TON TRUCK: Refrigerated 9 foot Batavia body. Cold hold plates and new Copeland unit in A-1 condition. Priced to sell at \$1950.00. **WOODY'S WHOLESALE MEAT CO., ST. MARYS, KANSAS**

SAW FOR SALE: Jones superior 36" H.P. stainless steel moving table. In perfect condition. Phone Garden 5-3480, Chicago.

FOR SALE: 150 - 24 x 4 1/2 x 4 1/2 stainless steel wire molds. Perfect condition, \$4.00 each. **PETERS MEAT PRODUCTS, Inc., 603 Third St., Eau Claire, Wis.**

PLANT FOR RENT

FOR SALE, LEASE, OR TRADE: Fully equipped packing plant, Cincinnati, Ohio. Capacity about 700 cattle per month. City inspection. FS-121, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MISCELLANEOUS

USDA LABEL APPROVALS EXPEDITED ONE DAY SERVICE

Official action secured and label returned to you via Air same day. \$5.00 each. Wire notification \$6.50 each. All Gov. services available.

JAMES V. HURSON

418 Albee Bldg. Washington 5, D. C.
Phone REpublic 7-4122

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SAMI S. SVENDSEN
407 SO. DEARBORN ST., CHICAGO 5, ILL.

BARLIANT'S WEEKLY SPECIALS

Current General Offerings Sausage & Bacon

1955-SLICER: Anco mdl. #832, complete with 21' stainless steel conveyor \$3,250.00
1954-FROZEN MEAT SLICER: GMC mdl. 5-16 automatic, slices 1/2" to 1 1/2" \$2,950.00
1497-FROZEN MEAT PRESS: Labo, for finished products 4 1/2 x 5 1/2, w/motor \$3,950.00
1957-SLICER: U. S. #170-GS, late model, with grouper & stacker \$950.00
1952-SLICER: U. S. #170-G, w/conveyor \$700.00
1958-SILENT CUTTER: Buffalo #54-B, 30 HP. motor, excellent condition \$1,175.00
1132-SILENT CUTTER: Buffalo #44B, 200 lb. cap., 20 HP. mtr., V-belt drive, 1st class cond. \$985.00
1765-STUFFER: Boss 400 lb. cap., with valves, recently reconditioned \$1,395.00
1795-STUFFER: Anco 400 lb. cap., w/valves & air piping, A-1 condition \$885.00
1785-STUFFER: Randall 300 lb. capacity, with stuffing valves - air piping \$750.00
1776-GRINDER: Buffalo #648G, late style, 8 1/2" plates & knives, 25 HP. motor \$950.00
1777-GRINDER: Kleen-Kut #7-E, type K, with jacketed cylinder, 8 1/2" plates & knives, aluminum hopper, 15 HP. motor \$850.00
1756-MIXER: Day 700 lb. cap., stainless steel shell, hand tilt, 7 1/2 HP. motor \$1,050.00
1841-MIXER: Boss #16, 400 lb. cap., 2 HP. mtr., chain drive, A-1 condition \$595.00
1820-PERCENTAGE PUMPING SCALE: Griffith, stainless steel, 15" x 18" platform \$150.00
1885-ROCKFORD FILLERS: (2) model "A", 2 oz. to 24 oz., excellent condition ea. \$145.00
1953-HAM PACKAGE TYER: 12" 1/4 HP. \$195.00
1949-STEAK MAKER: Leland #148, w/standard zipper type knives, 1/2 HP. mtr. \$235.00
1492-HAM PRESS: Globe Hoy, hand operated, w/spring lifters \$95.00
1848-SAUSAGE STICK HANGING CAGES: 5-stations, with double trolleys: ea. \$20.00
for use with 41" sticks ea. \$25.00
for use with 42" sticks
1804-HAM MOLDS: (142) Adelmann, stainless steel, with covers ea. \$12.75
(24) 0-2-5-E, 12" x 4 1/2" x 4 1/2" deep
(33) 0-2-G, 12" x 5 1/2" x 5 1/2" deep
(83) 2-0-E, 12" x 6 1/2" x 5 1/2" deep
1805-HAM MOLDS: (131) Globe Hoy #109 stainless steel, 12" x 4 1/2" x 5 1/2", with covers & like new springs ea. \$13.75
1825-PRE-SLICING MOLDS: (325) Globe Hoy, stainless steel, 4 x 4 x 2 7/8" long ea. \$5.00
1310-LOAF MOLDS: (520) Globe Hoy #66-S, stainless steel, 10" x 4 1/2" x 4 1/2" w/covers ea. \$7.50
1760-LOAF PANS: (800) Globe Hoy #31-S, stainless steel, 10" x 5" x 4" deep ea. \$1.95

Rendering & Lard

1799-COMplete OPERATING FEATHER RENDERING PLANT: 11 acres land; railroad siding; 2 Cookers; Press; Air Dryer for feathers; 200,000 lbs. feathers available weekly. Owner retiring; Mid-west location. Details on request.
1486-HYDRAULIC PRESS: Anco 300 ton capacity, with electric pump \$2,750.00
1933-COOKERS: (2) Dupps 4 x 10', jacketed heads, herringbone drives, 20 HP. motors, now in use, available in 30 days \$2,500.00
1847-LARD FILTER: Hercules mdl. #6, size 36" w/5 leaves, for 100# pressure \$150.00
1744-HOG: Mitts & Merrill #15 CRE, 27" x 20" feed spout opening, extra rotary shaft & knives, 75 HP. or 100 HP. motor \$4,000.00

Miscellaneous

1779-BELLY ROLLER: Globe #12448, w/single 22" long x 36" dia. roller, galvanized slat conveyor, 2 HP. motor \$950.00
1956-PUMP: Mayno type CDO, 5 HP. \$325.00
1790-BAND SAW: Jones-Superior, 21" dia. wheel, 41" long x 28" wide stainless steel stationary table, 2 HP. motor \$275.00
1780-AMMONIA PAK-ICER: Vilter, 5 ton, inside dim. 9' x 6' x 52" high, flaker drum 2' dia x 28" long \$850.00

All items subject to prior sale and confirmation

WRITE FOR FULL PARTICULARS

1631 S. Michigan Ave., Chicago 16, Ill.
Wabash 2-5550

• New, Used & Rebuilt Equipment
• Liquidators and Appraisers

BARLIANT & CO.

STARR PARKER
Incorporated
843 Marietta St.
ATLANTA 18, GA.

BELT SCRAPERS

FROM ATLANTA STOCK

WE ARE STEADY BUYERS FOR:

BEEF MIDDLES selected in all calibers and originals
BEEF ROUNDS. Exports, Domestic, scored, in all calibers
HOG BUNGS damaged
HOG BUNG STUMPS 18/+ with crown and without crowns.

FRED BROWN, P. O. Box 3111, Bridgeport 5, Conn.

Order Buyers — Selling Agent — Broker
Exporter — Importer in Sausage Casings

**INSURE LASTING MEAT COLOR AND
FRESHNESS
WITH**

SEASOLIN

COLOR, FLAVOR &
FRESHNESS RETAINER

FIRST SPICE *Mixing Company, Inc.*

New York 13, N. Y. • San Francisco 7, Cal. • Toronto 10, Canada

ADELMANN

...the kind your ham makers prefer

The most complete line available.
Over 100 sizes, 10 different shapes.
All in Cast Aluminum—some in Stainless Steel. Ask for booklet "The Modern Method", listing all and containing valuable ham boiling hints.

HAM BOILER CORPORATION
OFFICE AND FACTORY, PORT CHESTER, N. Y.



contented?

Are you contented with your sales?
Or, can you get more out of the effort?
Switch your ad to the PROVISIONER
and get ready to scrap the old sales
quotas!



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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

R S

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